



BRENNERS PARK-HOTEL & SPA
BADEN-BADEN



CHILLED GOOSE LIVER CREAM

TRUFFLED BEEF TARTARE

LIGHTLY JELLIED ESSENCE OF CALF'S TAIL WITH PX SHERRY AND APPLE

Serves 6:

FOR THE GOOSE LIVER CREAM:

- 125 g goose liver terrine/parfait
- 50 g fresh foie gras
- 75 ml Banyuls or port jus
- 1 cl cognac
- 1 cl port
- 1 cl Madeira wine
- 1 sprig of thyme
- 2 ½ sheets of gelatine, soaked in cold water
- 120 g whipped cream
- freshly ground pimento
- fleur de sel, freshly ground pepper as required

Press the goose liver terrine and the fresh foie gras through a fine sieve and chill. Then bring the Banyuls or port jus together with the alcohol, a pinch of pimento and the thyme to the boil and reduce for 2 minutes. Remove the sprig of thyme and then mix in the cold liver with a hand blender. Press once again through a fine sieve and season lightly if need be. Finally, dissolve and stir in the soaked gelatine, and slowly fold in the whipped cream – here the mixture must be lukewarm at the very most. Divide the mixture evenly among 6 small, deep, pre-cooled bowls, cover and chill.

FOR THE TRUFFLED BEEF TARTARE:

- 120 g Simmental beef, topside or flank
- 18 g Perigord truffles
- 36 roasted pine nuts
- 1 tbsp finely chopped chives
- 1 egg yolk
- 1 tsp rapeseed oil
- 1 tsp olive oil
- 30 chive tips of identical length
- piment d'Espelette
- fleur de sel, freshly ground black pepper

Finely cut the beef by hand with a knife, do not grind. Chop the pine nuts and add to the meat. Cut the truffles into very fine cubes and add to the beef tartare along with the chives. Season well with the fleur de sel, piment d'Espelette and pepper, mix in the egg yolk and add the oils. With 2 spoons form 6 identically-sized egg-shaped portions, cover and chill.

FOR THE JELLIED ESSENCE:

200 ml essence of calf's tail

50 ml PX sherry

½ sheet of gelatine

Reduce the sherry to 20 ml and season the essence of calf's tail well. Then mix the essence of calf's tail with the PX reduction, add the soaked and dissolved gelatine and chill.

FOR THE APPLES:

2 Boskop apples

2 tbsp orange juice

brown sugar

Peel the apples and cut out 18 pearl-sized balls with the aid of a pearl baller from one apple. Quickly caramelize the balls in a pan with a pinch of brown sugar and then chill.

Cut the second apple down to the core in 1.5 mm thin slices and cut these to a uniform width of 3 cm. Then cut into 36 matchstick thick pins and soak in the orange juice.

PREPARATION/FINAL STEPS:

Arrange 3 apple balls in a triangular shape on the pre-cooled goose liver cream. Between the balls criss-cross 2 apple sticks. Once again, briefly stir the lightly jellied essence (it should have a thick consistency) and create a 2-3 mm thick mirror over the goose liver cream. Place one tartare scoop in the middle of each plate and garnish with the chive tips.

Bon appétit!