

DOMAINES

ALBERT  BICHOT

— MAISON FONDÉE EN 1831 —

The Corton-Charlemagne Grand Cru, Domaine du Pavillon

Served on the herb salad and duck foie gras bruschetta,
with exotic fruit chutney

Served at a dinner held in the St-Nicolas cellars on 30th September 2011



INGREDIENTS

200 g (6½ oz) whole foie gras, cooked - 2 dense, country style baguettes - 30 g (2 tablespoons) honey - 1 teaspoon sherry vinegar
1 head of rougette lettuce - ½ bunch parsley - ½ bunch chives
½ bunch tarragon - 1 pineapple - ½ mango - 1 small red onion
1 orange - 4 passion fruits - 50 ml (¼ cup) white balsamic vinegar
4 drops Tabasco sauce

4 servings

Preparation time: 20 minutes

Cooking time: 20 minutes

1 Prepare the salad: wash the lettuce and herbs and tear into bite-size pieces.

2 Vinaigrette: cut the passion fruits in half, remove the pulp with a small spoon and strain through a fine sieve, reserving the juice. Combine half of the juice with 3 tablespoons olive oil, the Tabasco and a pinch of salt. Toss the salad with this dressing.

3 Cut the ½ a baguette in 3 pieces then cut each of those pieces in half lengthwise. Spread each slice of bread with a thin layer of foie gras fat. Sprinkle with pepper and toast.

Wash and peel the fruit, cut the mango and pineapple into 5 mm (¼ inch) cubes. Peel the orange and remove the pith, separate the segments and remove the seeds. Peel and finely dice the onion. In a saucepan, caramelize 1 tablespoon of honey and add the onion followed by the fruit and remaining passion fruit juice. Add the white balsamic vinegar and let reduce slowly, stirring occasionally for approximately 20 minutes until the mixture has the consistency of jam. Let cool and divide between 4 small glasses or dishes such as ramekins.

5 Assembly: top each piece of toast with a slice of foie gras. Using a fork, whisk 20 g (1½ tablespoons) honey with the sherry vinegar in a bowl. Drizzle over each bruschetta.

6 Arrange some salad on the plate beside the bruschetta and serve with a small dish of chutney.



CORTON-CHARLEMAGNE Grand Cru Domaine du Pavillon

With an attractive pale golden colour embellished with green reflections, our Corton Charlemagne takes on more amber yellow shades with aging. Of infinite delicateness, the bouquet expresses buttery notes, oven-baked apple, citrus fruit, pineapple, limewood, juniper, cinnamon and flint. Hints of honey are also frequent. The concentration, distinction and balance of the chardonnay here is pleasantly surprising. The finish is complex and intense.

Serve at 12°C to 14°C (53°F - 57°F)