

The Chablis Grand Cru Les Clos, Domaine Long-Depaquit Served on the seared duck Foie Gras with caramelized pears and balsamic reduction

Served at a dinner held at the Caveau des Arches restaurant
on 17th November 2012 during the Hospices de Beaune week-end



INGREDIENTS

4 slices of raw duck foie gras - 1 ripe pear (such as Conference) - 1 tablespoon honey - 50 ml balsamic vinegar - salt and pepper

Serves 4

Préparation time: 10 minutes

Cooking time: 5 minutes

1 Place the slices of foie gras on a plate. Lightly dredge with flour. This step is not mandatory, but will help them hold their shape when they are cooked.

2 Peel the pear and cut into quarters. Remove the core and cut vertically into slices (not too thin or they will fall apart while cooking).

3 Melt the honey in a frying pan. When it starts to foam add the pear slices. Sauté for 1 minute on each side until golden. Add the balsamic vinegar and continue cooking over low heat.

4 Sauté the foie gras in a preheated frying pan (don't use any fat) for 1 minute on each side. Season with salt and pepper. Transfer to a plate lined with paper towel to absorb any excess fat.

5 Arrange the pear slices on plates and place a slice of foie gras in the centre. Drizzle with a few spoonfuls of the pear cooking liquid.



CHABLIS GRAND CRU LES CLOS Domaine Long-Depaquit

To the eye, our "Les Clos" Grand Cru beautifully displays its palette of pale yellows. The blend of our two vineyard plots can be detected throughout tasting. Firstly the nose, skilfully combining the floral notes from the highest of the two vineyard plots with almond and hazelnut notes from the mid-height slope vineyard. The mouth is full and structured around an uninvasive acidity.

Serve between 11 and 13°C
(52°F - 55°F)