

The Bâtard-Montrachet Grand Cru, Served on the foie gras terrine with spiced quince

Served at a dinner held in our Saint-Nicolas cellars in December 2013



INGREDIENTS

1 deveined lobe of duck foie gras weighing 500-600 g - 1 quince
750 ml water - 100 g + 30 g sugar - 150 ml red Port - 1 vanilla bean
1 cinnamon stick - 2 pods green cardamom - salt - freshly ground
black pepper

Serves 6-8

Preparation time: 30 minutes

Cooking time: 30 minutes

May be prepared 3 to 4 days in advance to allow the flavours
to develop fully

- 1 Peel the quince and cut into ½-cm-thick slices. Bring the 750 ml of water to the boil with the 100 g of sugar. Add the sliced quince, cover and cook over medium heat for 20 minutes.
- 2 Meanwhile, prepare the spiced syrup: in a saucepan, combine the Port, the 30 g of sugar, the cinnamon stick, the split vanilla bean and the seeds removed from the cardamom pods. Bring to the boil to dissolve the sugar then remove from the heat.
- 3 When the quince slices are cooked, drain then add to the spiced syrup. Reduce over medium heat for 10 minutes. Let the quince slices cool in the syrup, preferably overnight.
- 4 The next day: line a terrine dish (approximately 16 cm) with plastic wrap.
- 5 Drain the quince, reserving the spiced syrup.
- 6 Cut the foie gras into slices 1.5-cm thick and season with salt and pepper.
- 7 Sear the slices in a preheated pan without adding any oil or butter. Cook for approximately 1 minute on each side.
- 8 Transfer to paper towels to absorb the fat.
- 9 Arrange half of the foie gras slices on the bottom of the terrine dish, cover with the sliced quince and top with the remaining foie gras.
- 10 Weight down the terrine (by placing a plank and tins of food on top for example) and refrigerate for at least 12 hours. Remove the weights and keep chilled for another 2-3 days, if possible.
- 11 When ready to serve, unmould the terrine and cut into slices approximately 2 cm in thickness.
- 12 Arrange on plates and decorate with a little spiced syrup. Serve with French sourdough bread.



BÂTARD-MONTRACHET Grand Cru

This exceptional wine, with its pale golden colour flecked with gold, offers incredible complexity even in its youth. The nose is redolent of predominantly floral notes accompanied by hints of toast and spice and, after a few years in the cellar, it develops notes of candied fruit. Powerful and full-bodied with subtle flavours on the palate, the finish is remarkably long.

Serve at 12°C (53°F).