

WINNER: best in show

chef SHAWN WASHBURNE from shawn's on main

FOIE GRAS ON GINGER FRENCH TOAST



This sumptuous combination of flavors and textures could be a starter when served with Dry Gewürztraminer, or a last course when paired with Sauternes. Buttery foie gras, spicy ginger French toast, sweet apples with intense reduction: the comments from the judges all mentioned the perfectly balanced complexity of flavor. We used a smaller portion of foie gras which we thought worked better. [serves 4]

wine pairing: Claiborne & Churchill Dry Gewürztraminer

apple compote

- 2 Granny Smith apples, peeled, cored, and diced to a ¼ inch
- 1 Tbsp butter
- 2 tsp brown sugar
- ½ c quality Viognier

Sauté apples in butter over medium heat for 2 minutes, careful not to burn. Add brown sugar and cook 1 more minute. Add Viognier and cook until completely reduced.

cinnamon balsamic drizzle

- 1 c balsamic vinegar
- 1 cinnamon stick

In a small saucepan, combine cinnamon stick and balsamic. Reduce over medium heat until thick. It will be about ¼ the original volume.

foie gras on ginger french toast

- 1 egg
- 1 egg yolk
- ½ tsp finely grated fresh ginger
- ½ tsp finely minced shallot
- 2 pieces of thick-sliced egg bread
- 4 3-oz. pieces of raw foie gras
- Sea salt, white pepper, and fresh ground black pepper to taste

Mix egg, yolk, ginger, and shallot with a whisk in a bowl. Season foie gras. In a hot dry pan, sear foie gras 1 minute per side and remove from pan. Dip bread in batter and cook in hot pan using the foie gras fat, 1 minute per side or until golden brown.

assembly...

Place a piece of French toast on plate, put a spoonful of apple compote on top, next the foie gras, and top with the cinnamon balsamic drizzle.

