



PURPLE FIG AND FOIE GRAS PUFF PASTRIES

15 pastries 13 x 4 cm

Ingredients

Puff pastry

Flour	500 g
Fine salt	12 g
Water	270 ml
Butter	50 g
Butter for layering	330 g

Purple fig insert

Purple fig high fruit compote 	1200 g
Caster sugar	60 g
Pectin X 58	16 g

Foie gras terrine

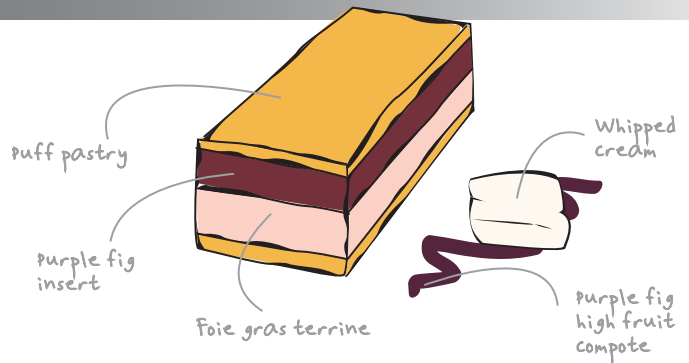
Foie gras terrine	1500 g
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Whipped cream

Whipping cream	0,5 l
Guérande sea salt to taste	SQ
White pepper to taste	SQ
4-spice mixture or allspice to taste	SQ

Decoration

Purple fig high fruit compote 	SQ
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Puff pastry

Mix all of the ingredients except the butter for layering. Chill for at least an hour. Add the batter and layer in three stages with 6 simple turns. Roll out to a thickness of 3 mm. Leave to rest for at least an hour. Cook at 220°C for about 15 minutes to obtain a very crispy sheet of pastry. Cut into rectangles after cooking.

Purple fig insert

Heat the purple fig high fruit compote to 60°C. Remove from heat and add the caster sugar mixed with the pectin. Bring to the boil for one minute. Pour into a frame to a thickness of 1 cm and freeze, cut into rectangles for final assembly.

Foie gras terrine

Carefully cut thin slices about 1 cm thick.

Whipped cream

Whip the cream and add the seasoning to taste. Keep chilled until ready to serve.

Assembly

Assemble in the same way as a traditional mille-feuille: Place the foie gras filling and then the purple fig filling on a rectangle of puff pastry. Finish with another rectangle of puff pastry. Place on a plate. Use spoons to place a cream quenelle alongside. Sprinkle lightly with 4-spice mixture. Decorate with purple fig high fruit compote directly on the plate.