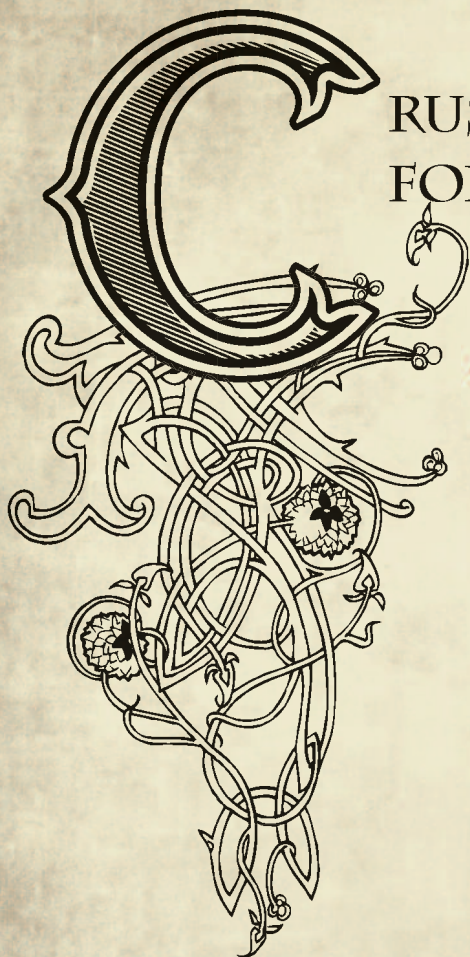


FIRST COURSE

For 6 SERVINGS - Preparation: 40 MINS – Resting (optimal): 24 H - Cooking: 2 H

"I've never enjoyed anything as much as taking a stroll through the woods bordering the coasts of Taol-Kaer. I love standing in the shadows of the age-old trees of the Mòr Forsair, which covers the greater part of the Kingdom. Breathing the pure, rich scent of the lush vegetation brings me matchless pleasure. During my wanderings, I always keep an eye out for rare mushrooms or palatable plants. What do you say I share with you a recipe calling upon these inspirations and flavors of bygone times? Let me take you to a time when I was a young gastronome, roving the mysterious Talkéride land..."



RUSTED CALYRE TERRINE WITH MÒR FORSAIR HAZELNUTS AND PORCINI

VENISON TERRINE WITH HAZELNUTS AND PORCINI

● The day before, prepare the meat that will be used for the stuffing. Mince the venison and pork jowl. In a bowl, mix the two minced meats, sprinkling them with 4 teaspoons of salt and 2 tablespoons of black pepper.

● Cover the preparation with a plastic film and leave it in the refrigerator for at least 24 hours. The French culinary term for this step is "mettre au sel" ("salting"). Once this step is complete, take the meat out of the fridge.

● Preheat oven to 410°F (210°C).

● Peel the shallot and carefully wash the porcini. Cut the shallot brunoise, which means in 1/16-inch dice. Cut the porcini into small portions. Chop the garlic finely.

● Put the butter in a warm pan. Once the butter has melted, add the diced shallot and simmer it until it has taken a nice brown color, then put it aside. In the same pan, simmer the porcini for a few minutes. Season them with a pinch of salt and pepper, then put them aside.

● Add the garlic, egg, and cream to the minced meat. Add the vegetable mixture, the ground hazelnuts, and the tablespoon of Armagnac. Mix thoroughly.

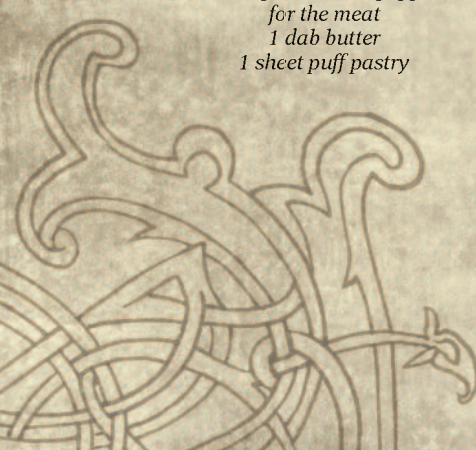
● Line a terrine dish with the puff pastry. Fill the puff pastry with the meat and fold the corners of the pastry to the inside. Prick the pastry with the tip of a knife, then stick a cardboard or foil cone to make a chimney to let the vapor come out. Leave in the oven for 2 hours.

● Take the dish out of the oven. Your venison terrine with hazelnuts, porcini, and garlic is ready!

● Presentation: You can serve the terrine in thick slices, warm or cold, along with a nice oven-toasted slice of country bread!

INGREDIENTS

1 shallot
2/3 cup (150 g) porcini
1 pound (500 g) venison fillet
1 pound (500 g) pork jowl
3/8 cup (80 g) ground hazelnut
1/2 garlic bulb
1 egg
3 ounces (10 cl) cream
1 tablespoon brandy
(preferably Armagnac)
4 teaspoons salt for the meat
2 teaspoons black pepper
for the meat
1 dab butter
1 sheet puff pastry





ESTEREN / GASTRONOGEEK: CRUSTED CALYRE TERRINE
WITH MÖR FORSAIR HAZELNUTS AND PORCINI

KICKSTARTER 2015



MÒR ROIMH LAMB WITH HERBS

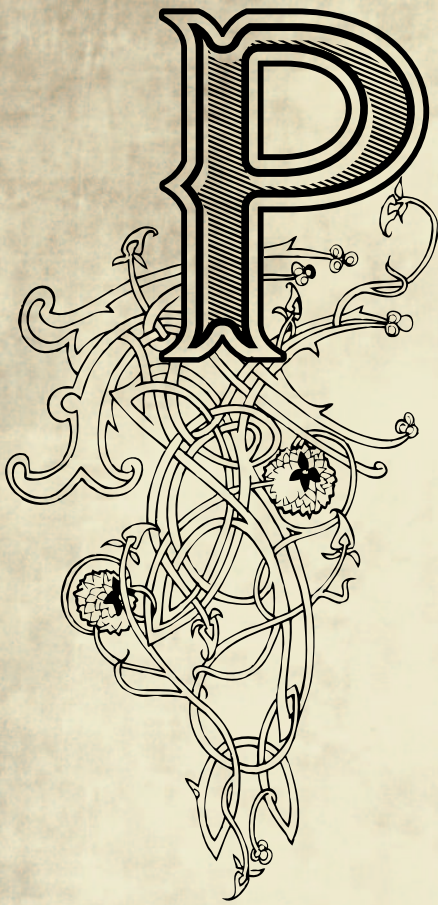
LEG OF LAMB WITH HERBS AND SOFT POTATOES WITH BERRIES

- Preheat oven to 400°F (200°C).
- Start by preparing your aromatic garnish: peel and slice the shallots, onions, and garlic. Peel the carrots and cut them brunoise. Put it all aside.
- Peel the potatoes and cut them into small cubes. Put them aside.
- Continue to the pre-cooking of the leg, which begins with removing the gristle from the meat. Fill a pot with cold water and immerse the leg of lamb. Heat to boiling, skim the impurities, then take away the leg and leave it to cool for a few minutes. Empty the pot and wipe it down. Your meat is ready to be cooked.
- In an oven-safe dish, pour the olive oil and spread it with a brush. Arrange the onions, carrots, shallots, and garlic. Put the leg of lamb on this savory bed. Add salt and pepper to taste.
- Pour 4 pints of vegetable stock onto the meat and aromatic garnish, then add the herb bouquet. Put 1/4 cup of butter (50 g) on the meat and leave in the oven for 45 mins. Make sure to regularly baste the meat.
- In a saucepan, roast the juniper berries and cloves for just a few moments. Add the remaining butter, and once it has melted, add the potatoes. Pour in the remaining vegetable stock, mix thoroughly, and bring to a low boil. Let the potatoes cook for 20 mins. The goal is to make the potatoes slightly marinated so that they are perfectly perfumed, soft, and flavorful.
- Take the meat out of the oven. Take out the potatoes, and proceed to the presentation.
- Presentation: Cut thick slices of leg and put them on soup plates. Add potatoes and drippings in generous proportions on each plate. If it suits your taste, this recipe goes very well with mint sauce. Enjoy!

INGREDIENTS

2 onions
 2 shallots
 2 carrots
 3 garlic bulbs
 4 ½ pounds (2 kg)
 whole leg of lamb
 6 pints (3 L) vegetable stock
 1 herb bouquet (possible
 ingredients include thyme, laurel,
 parsley, basil, and rosemary)
 1 tablespoon olive oil
 1/3 cup (75 g) diced butter
 6 juniper berries
 2 whole cloves
 8 ½ cups (1 kg) potatoes





POACHED PEARS "À LA OSTA-BAILLE"

PEARS, PEPPER, AND CHOCOLATE HIPPOCRAS



Start by making the hippocras. There is nothing easier than making this spicy beverage yourself. It is guaranteed to warm the hearts of travelers sojourning in your inn.

In a saucepan, pour the red wine and sugar. Immerse the cinnamon, ginger, cloves, cardamom, star anise, and slivered almonds.

Heat to boiling and reduce the preparation by half, then remove from heat and add the chocolate. Mix until the chocolate is completely dissolved. Sieve the preparation and keep it in a cold place.

Now, proceed to the pears. Peel the pears, making sure to leave them whole. So that they do not blacken, apply lemon juice from one of the lemons. Put the pears aside.

In a saucepan, pour the water, sugar, and juice from the second lemon. Heat to boiling point to dissolve the sugar in the water, which will make syrup. Once the water has reached boiling point, put the pears in the syrup and poach them at low heat for 8 mins. Afterward, remove the saucepan from the heat and let the pears cool in the syrup. Once they have reached room temperature, strain them and put them aside for now.

In a large pan, mix the butter and honey. Heat the mixture until it has taken a transparent hue, then add the pears. Gently heat them, carefully turning them over so as not to damage them. Sprinkle with ground pepper. Once the pears have taken a nice color and have been partially covered with ground pepper, put them aside. Deglaze the content of the pan with the cream, stirring and cooking at low heat for 2 mins to obtain a nice cream fragrant with pear, pepper, and honey. Put the cream aside.

Presentation for each serving: In a soup plate, pour a layer of hippocras. Put the pear in the center of the plate and coat it with cream.



INGREDIENTS

INGREDIENTS FOR THE HYPOCRAS

1 bottle red wine
3/5 cup (100 g) sugar
1/8 cup (30 g) cinnamon
3/5 cup (100 g) ginger
10 whole cloves
10 cardamom pods
1 star anise
1/8 cup (30 g) slivered almonds
1/4 cup (50 g) chocolate
of at least 64% cocoa

OTHER INGREDIENTS

4 pears
2 lemons
4 cups water
1 3/4 cups (400 g) sugar
1/4 cup (60 g) butter
1/4 cup (60 g) honey
10 black peppercorns, ground
4 teaspoons heavy cream





ESTEREN / GASTRONOGECK: POACHED PEARS "À LA OSTA-BAILLE"

KICKSTARTER 2015