

# Thierry Schwartz

**Michelin Starred Chef Chevalier du Mérite agricole**

**Recipe**

**Goose Foie Gras from Alsace Maréchal de Contades**

**For 12 people**



**Thierry Schwartz – Le Restaurant**

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[www.thierry-schwartz.fr](http://www.thierry-schwartz.fr)

### Pastry :

- 200 g of lard
- 375 g of flour
- 10 g of fleur de sel
- 2,5 cl of lukewarm water

### Filling :

- 600 g of veal breast
- 4 g of allspice
- 1 g of paprika
- 40 g of cognac
- 1 g of pepper
- 1 kg of goose foie gras from Alsace
- 10 g of brown sugar
- 15 g of fleur de sel
- 2 g of ground pepper
- 90 g of white fruity wine
- 1 egg yolk for coating

### For the pastry :

Put all the ingredients in the mixer and make the dough. Let the dough rest in the fridge.

### For the meat :

Cut the meat into large cubes, add the seasoning and leave to marinate for 12 hours in the fridge. Denervate the foie gras, season it and leave to marinate in the fridge for 24 hours. Pass the meat through the grinder. Mix all the ingredients. Roll out the dough and line a cylindrical mold. Line all the sides of the dough with the stuffing and put the foie gras in the middle, well compacted. Close with a little stuffing and then dough. Leave to rest for 24 hours in the fridge, then remove the mold. Coat with the egg yolk. Wrap in baking paper and tie it up. Leave to rest for an hour. Preheat the oven to 200°C, bake for one hour then go down for 20 minutes at 150°C. Take out of the oven and place in the fridge.

### For the presentation :

The next day, unwrap and serve with duck jelly and sweet wine. Let set and enjoy.