

# *Terrine of foie gras grilled on cabernet vine shoots, red wine of Médoc jelly, root vegetables with truffle oil*

*(Prepare 36 to 48 hours in advance)*

Place the foie gras in icy water, open it and devein it carefully.

Light the cabernet vine cuttings and wait for the embers to be slightly covered with ash. Place the foie gras on the grill above the embers to both sear and smoke it at the same time. Once it's golden-brown on all sides, take it back to the kitchen, salt and pepper and vacuum-wrap it before cooking it for 1 hour at 60°C (140°F).

Let cool.

In red wine of Médoc brew an aromatic mixture made of leeks, carrots, onions pierced with cloves, garlic, shallots and a bouquet-garni.

Heat up and then maintain at a simmer.

Burn the wine by placing a flame above the pan until the alcohol is consumed. Pour the wine through a sieve, salt and pepper to taste and add the necessary amounts of gelatin sheets (+25% because of the wine). Let cool.

Place the foie gras in the terrine and cover it with the red wine jelly.

Peel and chop up root vegetables, such as carrots, salsify, raves, celery, parsnips, etc... blanch them in salted water, then set aside and keep cool. An hour or two before serving, season them with olive oil, a truffle chopped into tiny cubes, salt, pepper and chives.