

Foie Gras Deviled eggs with prosciutto crisp

Recipe by: David Rose

Crispy prosciutto

Ingredients:

2 oz thinly sliced prosciutto



Recipe:

- 1.) Preheat oven to 375 degrees
- 2.) Lay non stick silpat (silicone rubber mat) or aluminum foil on half sheet pan, lay thinly sliced prosciutto smoothly on silpat. Place a second half sheet pan over prosciutto. Place in center of oven.
- 3.) Baked until crispy about 25 mins; remove from oven, allow to cool to room temperature

Foie Gras deviled eggs

Ingredients

4 oz foie Gras
1 oz chanterelle mushrooms
6 eggs
2 oz unsalted butter separated
3 tablespoons mayonnaise
1 teaspoon Dijon mustard
1/4 teaspoon garlic powder
1 to 2 dashes hot sauce
Salt & pepper to taste

Recipe:

- 1.) Bring a large sauce pot half full with water to a boil. Add eggs to pot and cover.
- 2.) Continue to boil eggs for 1 minute, then remove from heat. Leaving covered for 16 mins off the heat.
- 3.) Submerge boiled eggs in ice water for 10 minutes.
- 4.) Remove shell, cut egg in half and remove yolks.
- 5.) Place yolks in a medium sized bowl and set aside til later
- 6.) Bring cast iron pan to medium high heat, season with salt and pepper on both sides of foie gras
- 6.) Sear foie gras until golden brown, about 2 mins.
- 7.) Flip foie gras and Add 1 tablespoon butter to pan and baste foie gras with butter about another 2 mins; remove from heat.
- 8.) Add 1 tablespoon butter to pan and add chanterelles, pinch of S&P, sauté until golden brown and tender about 4 to 5 mins; reserve 1/2 the cooked chanterelles to the side for garnish.

9.) Add foie gras, 1/2 of chanterelles into food processor. Blend until smooth; season to taste with salt and pepper. Remove and place mixture into piping bag.

10.) Clean food processor, then add egg yolks, mayonnaise, dijon mustard, garlic powder, and hot sauce to food processor and blend until smooth. Season to taste with salt & pepper, place deviled egg mixture into a separate piping bag.

11.) Pipe foie gras mixture evenly into 12 egg white halves, then pipe deviled egg mixture on top of foie gras mixture, finish with prosciutto crisp, and chanterelles, dust with smoked paprika

Yield 12 deviled eggs

