

Foie de Pato al Pedro Ximenez con Espinacas y Frutos Secos

Duck Foie-Gras in Pedro Ximenez with Spinach and Dry Nuts

Ingredients

- 6 oz Foie grass de pato
- 8 oz Espinacas (Spinach)
- 1 oz Pasas (Raisins)
- 1 oz Almendras (Almonds)
- 2 tablespoons Cherry Wine
- 1 oz Harina (Flour)
- 10 oz Sal de Vino (Wine Salt)
- 10 oz Germinados (Herb Garnish)

Instructions

1. Cut the Foie into to2 medalians (not too thin) about a quarter inch
2. Dip the Foie-Gras in the flour on both sides
3. Sear on both sides in a heated pan until brown
4. Allow both sides to get a nice brown color to it before removing it
5. In that same pan, place the dry raisins, almonds and the Wine until it thickens
6. In another pan, sauté the fresh spinach with a pinch of salt and olive oil
7. Drain the Spinach
8. Place the Spinach on the center of a dish and the Foie-Gras on top, after add the Wine sauce with the Almonds and garnish with fresh herbs

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