

Papaya cream with coconut milk, cashews, banana and foie gras

Recette pour 4 personnes

Description

La Martinique

Ingrédients

Ingredients

- 1 Kg Green papaya
- 100 Gr Onion
- 2 Clove(s) Garlic
- 2 Unit(s) Vegan chili
- 500 Ml White chicken stock
- 200 Gr Foie gras scallop
- 200 Ml Coconut milk
- 50 Gr Butter
- 50 Ml Grape seed oil
- 50 Gr Cashew nuts
- 25 Gr Fresh herbs
- 300 Gr Yellow plantain

- Salt and pepper

Préparations

Temps de préparation **45 mins**

Préchauffez votre Four à 350 F°

Papaya cream

Sweat the minced onion, minced garlic, pepper and the peeled and sliced papaya.

Add chicken stock until covered and cook on a low simmer for roughly 30 minutes.

Add the coconut milk and 30g of butter.

Foie Gras

Pan sear the foie gras in a hot skillet to get a nice coloration. Finish cooking in the oven for 5 minutes.

Yellow plantain

Peel and cut the bananas into sticks roughly 3cm long.

Cook them in a skillet with butter and oil, then strain the excess oil and let rest of absorbent paper before serving.

Plating

Place the cream in the bottom of a deep dish or bowl. Sprinkle with cashews that were toasted and broken up.

Garnish with the banana sticks and foie gras. Finalise with fresh herbs of your choosing.

Bon appétit!