CRÊPES WITH RADICCHIO, FONDUE AND CRISPY GOOSE BREAST



Chef: Diego Ponzoni

Menù Ingredients

130 g. Salsa di radicchio rosso con Aceto Balsamico di Modena IGP – Red radicchio sauce with PGI Modena Balsamic Vinegar - C81

200 g Preparato in polvere per Crêpes - Crêpes powder mix - PK1X

60 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

70 g. Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9

90 g. Roux Bianco - White Roux - BN1X

Ingredients

q.s. Salt

q.s. Nutmeg

30 g. Grated Parmigiano Reggiano

250 ml. Fresh cream

500 ml. Milk

Method

Serve 6

In a bowl mix the crêpes powder with 400 g. of water. In a non-stick pan pour around 50g. of the prepared mixture and it will make 12 crêpes. In a pot bring the milk to a boil and thicken it by adding 75 g. of white roux. Season with salt and a grated nutmeg, then add the radicchio sauce, the parmigiano cheese spread and let it to cool down. Now stuff the crêpes with the cooled radicchio filling and fold them into four to form triangles, then transfer them to a baking tray lined with parchment paper. In a saucepan bring the cream to a boil together with the remaining roux and pour it on the crepes with a sprinkle of grated parmigiano. Bake at 180˚C for fifteen minutes. In the meantime slice the goose breast and cook them in a sautè pan to make them crispy. Remove the crêpes from the oven and place them on the plates; garnish with the crispy goose breast and some grated parmigiano .

Gluten Free Method

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