

# Tavada Kurutulmu? Kaz Ci?eri

Classic French pan-seared foie gras with wine reduction sauce. Learn the proper technique for perfectly cooked foie gras at home.

20	20	40	4	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

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## Malzemeler

- 1 tbsp unsalted butter
- 1 clove garlic
- 1 tsp rosemary
- 1 tsp orange
- 1 cup wine
- 1 tsp fresh lemon juice
- 1 tsp salt
- 1 tsp black pepper

## Yapılı???

- Prepare the Pan Sauce Base**

Mince 1 clove of garlic finely and set aside with 1 teaspoon orange zest, 1 teaspoon chopped fresh rosemary, and 1 teaspoon fresh lemon juice.
- Prepare the Foie Gras**

Remove foie gras from refrigerator 15 minutes before cooking to bring to room temperature. Slice into 1/2-inch thick portions using a sharp knife warmed under hot water.
- Score the surface of each slice lightly in a crosshatch pattern to prevent curling during cooking.
- Season both sides of each slice generously with 1 teaspoon salt and 1 teaspoon freshly ground black pepper.
- Sear the Foie Gras**

Heat a heavy-bottomed stainless steel or cast iron pan over medium heat (150°C/300°F surface temperature) for 2 minutes until evenly heated.
- Place foie gras slices in the dry pan without any added fat and sear for 2-3 minutes until a golden brown crust forms and fat begins to render.
- Flip carefully using a thin spatula and sear the other side for 1-2 minutes until golden brown but still pink in the center when pressed gently.
- Transfer foie gras to a warm plate and tent with foil to keep warm while making the sauce.

9 **Make the Wine Reduction**

Pour off all but 1 tablespoon of rendered fat from the pan, leaving the browned bits on the bottom.

10 Add minced garlic, orange zest, and rosemary to the hot pan and sauté for 30 seconds until fragrant but not browned.

11 Add 1 cup white wine and scrape up the browned bits from the bottom of the pan with a wooden spoon (this is called deglazing).

12 Simmer the wine for 3-4 minutes until reduced by half and slightly syrupy, then stir in 1 teaspoon lemon juice.

13 **Serve**

Arrange the warm foie gras slices on heated serving plates and drizzle with the wine reduction. Serve immediately while hot.

## ?puçlar?

Always use Grade A foie gras for the best texture and minimal veining.

Warm your knife in hot water before slicing to ensure clean cuts without tearing.

Never add oil or butter to the pan - foie gras renders its own fat during cooking.

Keep the heat at medium-low to prevent the outside from burning before the inside is properly warmed.

Save the rendered foie gras fat - it's excellent for roasting vegetables or making confit.

Serve immediately while the contrast between the crispy exterior and creamy interior is at its peak.

Cut thick slices (about 1/2 inch) to prevent overcooking and ensure the proper texture contrast.

If the pan becomes too smoky, reduce the heat immediately to prevent burning the delicate liver.