



## **Pan fried foie gras, gingerbread and caramelised figs – with Santa's Claws**

### **INGREDIENTS**

1 lobe foie gras  
6 figs cut in half  
12 cooked chestnuts

### **1 loaf of gingerbread or make your own with...**

30g fresh yeast  
1 pinch sugar  
225 strong white bread flour  
450g wholemeal flour  
1 pinch salt  
100g finely grated ginger and juice  
55g butter, melted  
3 tablespoons malt extract  
1 tablespoon black treacle.

### **METHOD**

#### **Gingerbread**

Cream the yeast with the sugar and a little tepid water, leave in a warm place to froth up. Mix the flours, salt and ginger in a large bowl. Make a well in the centre and pour in the creamed yeast. Add the butter, malt extract, treacle and  $\frac{3}{4}$  pint of warm water. Mix and knead to a slack dough. Place in a slightly oiled bowl, cover and leave to rise in a warm place for 2 hours, or until the dough has doubled in size.

Prepare 2 tins lightly greased with oil or butter. Knock back the dough and cut into 2 pieces. Knead each piece into a ball and flatten into a thick disc. Roll up the disc like a Swiss roll, tuck the 2 ends underneath and drop into the loaf tin. Cover and allow to prove for a second time (about 30-40 mins).

Preheat the oven to 190°C/gas mark 5. Bake the loaf for about 50 mins, turning the tin around and covering with foil if it starts to look too black. When cooked remove from tin and cool on a wire rack.

**Foie gras**

As it's Christmas, cut the lobe into 100g slices. Put a dry, heavy frying pan over a moderate heat and when it's smoking hot, season the foie gras slices with salt and pepper and sear them, turn after 30 secs, and cook the other side for another 30 secs. Add the figs and chestnuts and cook out for a further 30 secs. Remove immediately and place the foie gras on the gingerbread in the centre of the plate. Arrange the figs and chestnuts around the side of the plate, pour a little of the fat that's left in the pan over the foie gras ... and enjoy with a glass of Santa's Claws.

Happy Christmas.