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**INSTITUTE**  
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**2017**



HOME-COOK FAVOURITES *with*

# GUILLAUME BRAHIMI

## BISTRO GUILLAUME

*Cone of yellow fin tuna, shiso vinegar, apple and avocado*

*Duck rilette, foie gras and port jelly*

*Cone of yellow fin tuna, shiso vinegar, apple and avocado*

**Prep time 35 mins, cook 15 mins**  
(plus cooling)

Makes 20

- 30 ml (1½ tbsp) shiso vinegar or Kari Yasai
- 30 ml (1½ tbsp) extra virgin olive oil
- 150 gm yellow fin tuna, cut into 5mm dice
- ¼ (50g) green apple, cut into 2mm dice
- 1 (20 gm) eschalot, finely diced
- 1 tbsp finely chopped chives
- 1 large shiso leaf, julienned
- 1 tsp black sesame seeds, plus extra to serve, optional

### Cones

- 3 sheets (45 gm) Tunisian brick pastry (see note)
- 50 ml melted clarified butter (see note)

### Avocado puree

- 1 avocado
- 1 tbsp milk
- 2 dashes Tabasco sauce
- Juice of half a lime

**1** For cones, preheat oven to 180°C. Brush brick pastry with clarified butter, transfer to a cutting board. Using a 6cm round cutter as a guide, cut 20 circles with a very sharp knife, transfer to a plate, cover with cling film. Wrap 8 discs pastry around thin end of 8 pastry cones. Transfer seam side down to a baking paper lined oven tray. Bake for 5-6 minutes until golden brown, set aside to cool. Repeat with remaining pastry.

**2** For avocado puree, place peeled avocado into a small blender with milk, Tabasco and a squeeze of lime, blend until smooth. Transfer to a piping bag with medium nozzle.

**3** In a mixing bowl, whisk together shiso/kari vinegar and extra virgin olive oil. In another bowl, gently combine tuna, apple, eschalot, chives, shiso leaf and sesame seeds, fold through vinegar dressing.

**4** Pipe about 1 tsp avocado puree into each cone, spoon tuna mixture on top. Serve straight away, scattered with extra black sesame seeds if using.

### Note

Tunisian brick pastry available from The Essential Ingredient ([www.essentialingredient.com.au](http://www.essentialingredient.com.au)). To clarify butter, cook butter over a low heat until fat and milk solids separate. Strain off clear butter and discard milk solids. You will lose about 20 per cent of the volume in milk solids.

### MY NOTES

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*Duck rilette, foie gras and port jelly*

**Prep time 40 mins, cook 10 mins**  
(plus cooling, chilling overnight)

Makes 24

- 3 confit duck legs (about 240 gm total), skin removed and finely shredded (see note)
- 45 gm duck fat, warmed gently to melt
- 30 gm cornichons, finely chopped
- 30 ml (1½ tbsp) sherry vinegar
- 30 ml (1½ tbsp) brandy
- 100 gm duck foie gras (see note)
- 24 pieces sourdough, about 3.5cm x 3.5cm and 1cm thick (note if rilette is 3cm square, sides of rilette will hang over toasts)
- 1 tbsp olive oil

### Port Jelly

*reduce quantity slightly to make*

60 ml finished jelly

200 ml port

- 2 leaves gold gelatine, (or 1 leaf titanium gelatine (GT preferred type))

**1** Preheat oven to 120°C. Transfer confit to a baking dish, cover with foil. Place in oven until just warmed through (10-15 minutes). While duck is warm, shred meat, discard skin and bones. In a mixing bowl, combine duck, duck fat, cornichons, sherry vinegar, brandy, season with pepper and combine thoroughly. Transfer to four metal moulds 12cm x 3cm x 3cm (see note), press to flatten with a palette knife. Place a layer of foie gras on top and flatten. Place in the fridge to set for 1 hour, or until foie gras is firm.

**2** For port jelly, soak gelatine in cold water, bring port to the boil in a small saucepan over high heat. Remove from heat, set light (being careful of flames). When flame goes out (about 2 minutes), reduce by half over medium-high heat (about 5 minutes). Remove from heat, add gelatine, stir to dissolve, strain and allow to cool. Spoon 3 tsp jelly over each rilette and allow to set overnight or for 12 hours.

**3** For croutons, preheat oven to 170°C, brush sourdough pieces with olive oil, bake until golden and crisp (5 minutes).

**4** Remove rilette from moulds by running the tip of a hot knife around edge of moulds and gently pushing out. Cut each rilette into 6 pieces, transfer to croutons.

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