



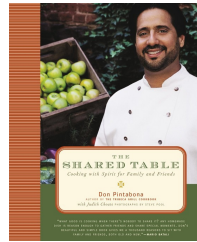
O R I E L

FOIE-GRAS-STUFFED FIGS
WITH WHITE TRUFFLE HONEY

Don Pintabona, 'The Shared Table'

WINE PAIRING: ETEREO

MAKES 40



PREPARATION

10 ounces foie gras mousse (see Notes)
40 firm fresh Black Mission figs, well washed and dried
6 tablespoons white truffle honey (see Notes)
1/4 cup fresh mint chiffonade

1. Bring the mousse to room temperature.
2. Using a paring knife, cut about 1/2 inch off the stem end of each fig. Using a small melon baler, carefully scoop the flesh from the figs, leaving a shell about 1/8 inch thick; reserve the flesh.
3. Line a baking sheet with parchment paper. Place the hollowed-out figs on the baking sheet and set aside.
4. Divide the fig flesh in half. Set one half aside and mix the honey into the other.
5. Preheat the oven to 350 F.
6. Place the foie gras mousse in a small mixing bowl. Add the reserved plain fig flesh and stir to combine. Set aside.
7. Fill each fig "shell" with the foie gras mixture. (The figs may be prepared up to this point and stored, covered and refrigerated, for up to 2 days.)
8. When ready to serve, place the filled figs in the preheated oven and bake for 4 minutes, or just until barely warmed through.
9. Remove from the oven and place a dollop of the reserved fig-honey mixture on top of each fig. Garnish with a few pieces of the mint chiffonade and serve warm.

NOTES: Foie gras mousse is available from fine butchers and at specialty food stores. White truffle honey is available at specialty food stores.

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