

CLAIRE HEITZLER RECIPE

PISTACHIO CREAMY

225 grams of cream - 50 grams of sugar -
3 egg yolks - 3 grams of gelatin - 20
grams of pistachio paste.

**Boil the cream. Add the sugar and the
yolks. Cook the mix and then add the
gelatin and the pistachio paste.**

PISTACHIO SHORTBREAD

250 grams of butter - 3 grams of pure sea
salt - 100 grams of sugar - 32 grams of
liquid vanilla - 2 egg yolks - 200 grams
of flour - 5 grams of chemical yeast.

**Blanch the butter, the sea salt, the sugar
the liquid vanilla and the egg yolk. Then
add the flour and the yeast which were
beforehand sieved.**

PISTACHIO CREAM

150 grams of milk - 300 grams of cream -
90 grams of sugar - 25 egg yolk - 25
grams of pistachio paste X12g of lemony
olive oil - 3 grams of gelatin

**Mix the sugar and the egg yolks. Add the
milk and the cream. Bake it at 195°F.**

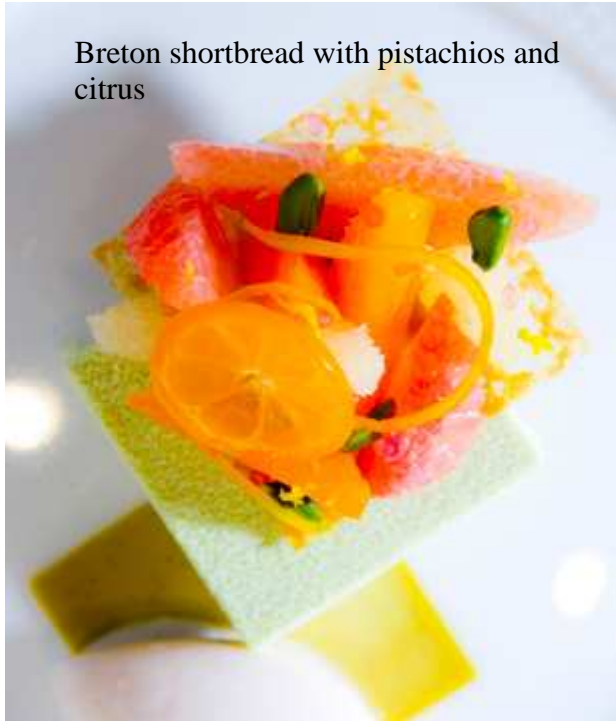
**When the cream is cooked, weight 400
grams then add the olive oil, the
pistachio paste and the gelatin. Mix it
with the assistance of a mixer and then
shape it in individual square moulds.**

CITRUS LACE BISCUITS

35 grams of flour - 125 grams of sugar -
70 grams of orange juice - 35 grams of
butter

**Mix the flour and the sugar. Add the
strained orange juice and the melted
butter. Spread it on an oven hotplate,
bake it at 320°F and cut some squares of
6 x 6 cm.**

Breton shortbread with pistachios and
citrus



CITRUS

Caramelized oranges, pink grapefruit,
white grapefruit, Sudashi tangerine, long
caviar lemon, round caviar lemon and
Yuzu.

SET UP

With the assistance of a small ladle, put
some pistachio creamy in the bottom of a
plate. Put on a square Breton shortbread
the top of it, some pistachio cream, one
lace biscuit and a meli-melo of citrus.

Lay some tiny balls of caviar lemon,
sudashi zests, pistachio from Iran and set
up next to it one quenelle of grapefruit
sorbet.

CHRISTOPHE MORET RECIPE

THE DUCK

1 duckling of 23 kilos from Dombes
Ask your poultry dealer to gut and truss
the duck.

Prepare: 1 soup spoon of black
mignonette pepper, 1 soup spoon of dried
orange peel, mix and blend with the
pepper. Incise the skin and rub with the
the mix of orange peel and pepper to
perfume it.

Put in the oven at 428 °F during 18
minutes with the garnish.
Let it rest during ten minutes. Heat it up
(428°F for 6 minutes without the
garnish) before serving.

THE GARNISH

2 blood oranges - 2 bitter oranges - 1
lemon(from Meyer or from Nice) - 1 half
of grapefruit

Wash with the skin and cut into
quarters. Put it around the duck.

THE GRAVY

Citrus juice:

2 juicy oranges (the ones we got the peel
from) – 1 lemon – 1 lime

Make a caramel with 50 grams of sugar
and water. Deglaze with the citrus juice.

Make it reduce. Then, add one deciliter
of basic brown sauce, 50 grams of butter
and one dash of Xèrès vinegar to obtain
a sour grave.



Duck with oranges Lasserre style

FINITION

Shape the duck breast fillet.
Put each breast fillet over a plate with the
citruses, grate some fresh citrus zests.
To be served apated from.