

POTATO TATIN, KURI SQUASH CHUTNEY AND SAUTÉED CHANTERELLES ? BY SÉBASTIEN JOUNIAUX

Ingredients (For 4 people)

- 150 g fine flour
- 80 g salted butter
- 80 g grated Parmesan
- 2 egg yolks
- Salt and pepper
- ½ sachet of baking powder
- 80 g bacon dried with absinthe
- 3 Agria potatoes
- 3 dl chicken stock
- 40 g butter
- 200 g shallots
- 2 dl red port wine
- 2 dl red wine
- 2 fresh bay leaves
- 2 tbsp colza oil
- 40 g shallots
- 200 g kuri squash
- 100 g quince
- 50 g honey
- 5 tbsp sherry vinegar
- 1 dl apple juice
- ½ mild hot pepper
- 300 g button chanterelles
- 1 clove of pink garlic
- 1 handful mizuna leaves
- Salt and pepper
- 3 tbsp grapeseed oil
- 1 tbsp cider vinegar

Preparation:

Mix the flour and yeast. Form a well and add the butter cut into small pieces. Work with the fingertips for a few instants, then add the fine salt, pepper, grated Parmesan and egg yolks. Form the short crust pastry into a flattened ball. Chill to reserve for one hour.

Cut the potatoes into wide cylinders (approximately 6 cm wide and 5 cm high) using a metal cookie cutter. Precook the potatoes in a chicken stock for 10 minutes over low heat. Reserve in the stock.

In a saucepan, cook the shallots with the butter and snipped bay leaves. After it becomes golden brown, add the port wine and red wine. Cook gently, covered, until the liquid completely evaporates. Chill to reserve.

Boil the quince in water until it is tender before cubing it and the squash. Sauté the shallots and hot pepper over low heat in the oil, then add the honey. Allow to caramelize before deglazing with sherry vinegar. After slightly reducing the mixture, add the apple juice and quince cubes. Allow the mixture to stew, covered, over low heat. Season. Remove from the heat and chill to reserve.

Butter the interior of four circles and add the dried bacon slices.

Hollow out the potato cylinders using a small melon baller and insert the shallots into them. Place the potatoes in the mould, making sure to keep the bacon in place.

Roll out the parmesan short pastry, cut it into a circle of the size of the mould, and top the potatoes with it.

Bake on a parchment-lined baking sheet for 20 minutes at 160°C, potato side down.

Serve hot with the chanterelles sautéed with pink garlic, as well as the chutney, a few mizuna leaves and the grapeseed oil vinaigrette.

