

LIGHTLY SEARED AUTUMN REFRESHER WITH MONT-D'OR VACHERIN FOAM BY PIERRE KOHLER, CHRISTOPHE DAVID AND GILBERT AUGÉ

Ingredients (For 4 people)

- 300 g Charlotte-type potatoes
- 100 g pumpkin
- 100 g Chasselas-type grapes
- 2 figs
- 20 g butter
- 30 g shallots
- 200 g chanterelles
- 1 scallions
- Foam:
- 1 clove of garlic
- 30 g shallots
- 10 g butter
- 1 dl white wine
- 25 g butter
- 25 g wheat flour
- 2.5 dl cream
- Nutmeg
- Salt and pepper
- 1 Mont-d'Or vacherin of 400 g
- To assemble and serve:
- 20 g butter
- Salt and pepper
- 50 g walnuts
- 10 g chervil

Preparation:

For the autumn sauté:

Cook the potatoes with their skins. Leave to cool and cut into lengthwise quarters.

Cut the pumpkin into 5 cm long and 0.5 cm thick sticks. Slightly sauté the raw sticks in a little butter in the pan to brown.

Brush and cut the chanterelles lengthwise.

Cut each fig into 8 sections and quickly sauté them in a little butter.

Cut the grapes in half and seed them.

Mince the shallot and the white portion of the scallion. Finely chop the green portion on the bias.

For the foam:

Mince the shallot and chop the garlic. Lightly sweat this mixture in the butter and deglaze with white wine. Reduce by half.

Prepare the cream bechamel. Begin by melting the 25 g of butter. Add the flour and cook for 3 minutes. Incorporate the cold cream. Cook until thickened. Season. Combine this mixture with the preceding mixture.

Delicately remove the rind of the vacherin. Melt the cheese in the bechamel over low heat. Filter through a sieve.

Fill a thermal siphon (one that may be kept warm) as indicated on the device instructions. Add two gas cartridges. Shake the siphon (upside-down) 5 to 6 times.

To finish and assemble:

In a frying pan, lightly sauté the potatoes in a little butter until golden brown. Add the pumpkin, chanterelles, figs, and, at the end, the grapes and green portion of the scallion. Season.

Place the sautéed vegetables in the original vacherin box or in a glass verrine. Using a siphon (upside-down), top with the foam.

Garnish by sprinkling with dry-toasted chopped walnuts and a few chervil leaves, according to taste.