

Cooking food in parchment is a classic technique in which foods enclosed in a paper package cook quickly in a moist, aromatic cloud of steam. As the ingredients cook, the juice from the porcini and the melted foie gras fat combine to create an amazing jus. Be sure to snip open the package at the table so your guests can breathe in the intoxicating aroma.

PORCINI, FOIE GRAS & DOUGLAS FIR

3 porcini mushrooms,
2 oz (60 g) each

3 Douglas fir sprigs,
each about 6 inches
(15 cm) long

6-oz (185-g) piece fresh
foie gras

Kosher salt and freshly
ground black pepper

Preheat the oven to 450°F (230°C).

Trim the base of the stem of each mushroom and then scrape the stems to remove any dirt. Wipe the caps clean with a damp paper towel and quarter the mushrooms through the stem end.

Fold an 18-inch (45-cm) long sheet of parchment paper in half crosswise. Unfold the sheet and place the fir sprigs on the bottom, near the fold. Lay the mushroom quarters on top of the fir sprigs.

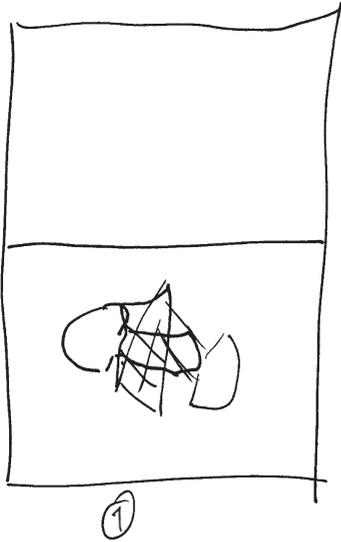
Rinse the foie gras under cool running water and pat dry with paper towels. Trim away any blood and green spots. Using a small sharp knife, score the foie gras on the larger 2 sides with cross-hatching, cutting just barely into the liver, and then season with salt and pepper. Season the mushrooms with salt and pepper and place the foie gras on top of the mushrooms.

Fold over the parchment paper to cover the contents. Then, starting at one corner, turn the edges of the parchment over to make a small fold. Continue to make small, overlapping folds around the entire edge of the parchment package, sealing it securely closed.

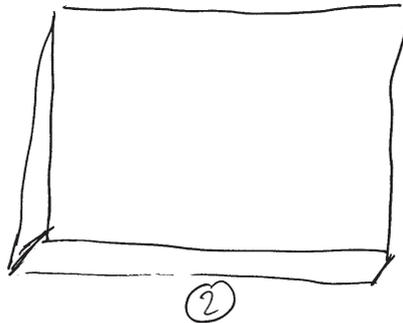
Place the parchment package in a 12-inch (30-cm) ovenproof sauté pan, place the pan over medium heat, and cook until the parchment begins to puff, about 1 minute. Immediately place the pan in the oven and cook the package for 12 minutes. Listen to hear the sizzle inside the parchment.

Remove the pan from the oven and, using two metal spatulas, immediately transfer the package to a platter before the parchment collapses. Bring the platter to the table right away, and, using scissors, snip open the package, cutting down the center. Carefully open the packet and serve the foie gras and mushrooms right away.

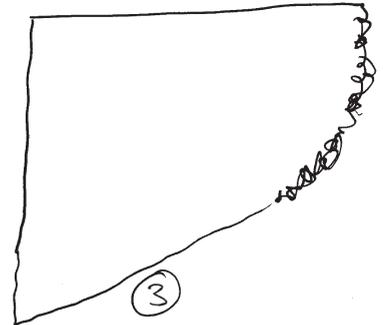
SERVES 4



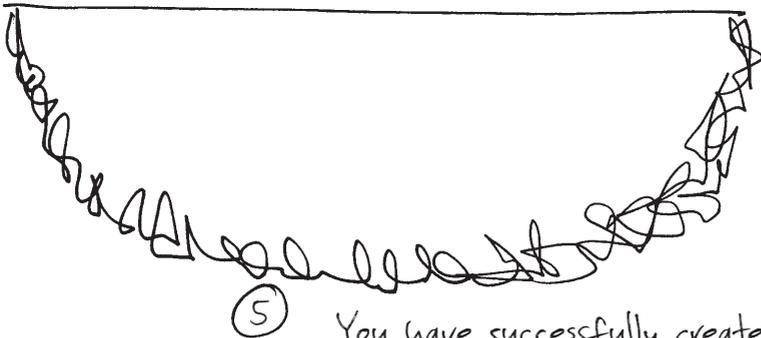
Put ingredients in the center of the bottom half of the parchment



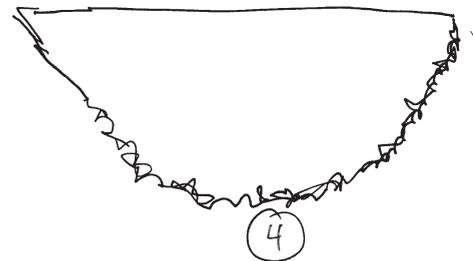
Fold the parchment over to cover



Starting at the corner, fold the edges in a small section at a time



⑤ You have successfully created a half moon (or paper taco)



Continue folding to seal the package

Now look at the finished dish on the next page because I didn't want to draw it!



