



RECIPE BY
EXECUTIVE CHEF TODD KELLY

Foie Gras Stuffed Morels with Mushroom Consommé and Lemon Oil

1 pound	Morel Mushrooms
1/4 pound	Chicken Breast
1/4 pound	Foie Gras
1 C	Heavy Cream
1 Bunch	Chives
1 Tbls	Chili Sauce "Sriracha"

Broth	
1 C	Dried Shiitake Mushrooms
1 Ea	3 Inch X 3 Inch Pc Dried Seaweed
1 Tbls	Bonotio Flakes
1 Qt	Water
1/2 C	Soy Sauce

1. For the stuffing chop raw chicken into a paste add diced foie gras and fold in heavy cream. Season mixture with salt and chili sauce and 1/2 of the chopped chives.
2. Place stuffing in a pastry bag with a small tip.
3. Clean mushroom with a soft brush and fill with stuffing.
4. Roast mushroom with butter in a 300 degree oven until cooked through.

For the broth

5. Add all ingredients and simmer for 10 minutes allow to cool to room temperature and strain.
6. For presentation place mushrooms in the center of a bowl sprinkle chives around the bowl and fill bowl with "consommé" drizzle soup with purchased lemon oil.

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