



David GALLIENNE

David GALLIENNE, born in Le Mans in 1988

Restaurant

La Manoir de Lys

France | Michelin ★ (since 2000)

Route de Juvigny - La Croix Gautier 61140

BAGNOLES-DE-L'ORNE, FRANCE

Tel : +33 (0)2 33 37 80 69

www.manoir-du-lys.fr

Position

Executive chef

(since June 2012)



Yuzu glazed breast of pork

Artichokes "Barigoule"

Ingredients for 4 servings

Breast of pork 600g slightly salted breast of pork 1 carrot 1 onion 1 leek , 1 clove 1 sprig of thyme 1 bay leaf	Gastrique 60g granulated sugar 50ml white wine vinegar 50ml yuzu juice
Pork sauce 500g pork collar and shoulder 1 onion 1 carrot 50ml grape seed oil 50ml white wine thyme, bay leaf 50g butter	Artichokes 8 poivrade artichokes 1 shallot 2 garlic cloves 2 carrots 50ml white wine 50g butter thyme, bay leaf
	Finish 1 artichoke 1 litre grape seed oil ¼ bunch of chervil

Directions

Breast of pork

Remove the salt from the pork. Steam cook for 12hrs at 85°C with the carrot, clove studded onion, leek, thyme and bay and water just enough to cover.

Pork sauce

Dice the pork collar and shoulder and sauté. Add the diced aromatic garnish and other ingredients and simmer for 2 hrs. Strain and heat again to make it syrupy. Whisk into the butter.

Gastrique

Prepare a syrupy caramel. Deglaze with vinegar and yuzu juice. Add the pork sauce.

Artichokes

Prepare the poivrade artichokes. Sauté the diced aromatic garnish in butter. Add the artichokes. Add white wine and reduce to half. Add water and cook at a low heat.

Finish

Slice the artichoke with a mandolin slicer and fry in oil. Cut the pork breast into equal portions. Caramelize skin side and glaze under the oven grill. Position the artichokes with crisps on top and decorate with chervil leaf ends.

Fillet of farm-fresh female duck

Candied yuzu nougat / Girolle mushrooms / Apricot / Rosemary / Salsify

Ingredients for 4 servings

Farm-fresh female duck
2 female duck of 3kg
2 garlic cloves
1 shallot
50g butter
grape seed oil
salt, milled pepper
1 sprig thyme
1 bay leaf

Duck sauce
500g duck carcass
100ml grape seed oil
100g carrots
100g onions
1 garlic clove
1 sprig thyme
1 bay leaf
50g butter
salt, pepper

Garnish
150g girolle mushrooms
50g dried apricots
1 sprig rosemary
50g butter
8 pieces of salsify
1 lemon, 20g flour
2 litres water, salt, pepper

Nougat
30g egg white
5g powdered egg white
20g finely granulated sugar
145g honey, 235g sugar
60g water, 70g glucose
100g white chocolate, 125g dried fruit
200g candied yuzu

Finish
1 salsify

Directions

Female duck

Prepare the female duck, remove the legs for another use. Remove the wings and wash. Grind the carcasses for the sauce and season. Roast in a hot oven at 200°C after having them browned on each side for 8 minutes. Add the garlic cloves, shallot, thyme, and bay. Remove and leave for 10 minutes.

Duck sauce

Heat the duck carcasses in a skillet. Add the diced aromatic garnish. Simmer for 1hr. Strain. Reduce until syrupy and whisk into the butter. Season to taste.

Garnish

Cut and scrape the girolle mushroom stalks. Chop the dried apricots. Sauté in the butter with the rosemary. Season. Put to one side. Wash and peel the salsify. Keep in lemon water. Cook the 4cm-long salsify batons in a stock.

Nougat

Heat the honey to 118°C and pour over the beaten egg whites and sugar. Make a sugar solution at 155°C with the water, sugar and glucose then pour over the first mixture. Add the melted white chocolate, the dried fruit and the candied yuzu. Pour into a mould and leave to cool.

Finish

Brush the salsify under running water. Peel with a razor peeler and fry at 180°C. Roll around a baton once out of the fryer. Cut the duckling fillets and add a thin layer of nougat. Place them on the middle of the plate and surround with garnish. Decorate with the fried salsify.



Ingredients for 4 servings

Sablée pastry
20g egg yolks
40g sugar
45g slightly salted butter
50g flour
2g baking powder

Creamy lemon
75g yuzu juice
75g lemon juice
112g eggs
188g sugar
18g cream powder
250g butter
1 sheet of gelatine

Yuzu sorbet
375g yuzu juice
235g water
137g sugar
50g glucose
3g ice cream additive

Meringues
90g egg whites
250g sugar
500g water
¼ bunch of coriander
zest from 1 fresh yuzu

Sauce
50g yuzu juice
50g lemon juice
10g sugar
2g ice cream additive

Finish
100g isomalt sugar
substitute
coriander shoots

Directions

Sablée pastry

Cream the butter and the sugar. Add the egg yolks, flour and baking powder. Flatten to 4 mm thick. Cook in a hot oven at 180°C. Cut after 3/4 cooked.

Creamy lemon

Heat the lemon juice and yuzu juice. Whisk the eggs and the sugar. Add the cream powder and proceed in the same way as for a pastry cream. Add the gelatine and butter in pieces. Mould in a 1/2 sphere. Place in a freezer for 1/2 hr then scoop out the centre with a baller.

Yuzu sorbet

Make a syrup with the water, glucose sugar and the ice cream additive. Add the yuzu juice. Place in a quick cooler. Finely grind once frozen.

Meringues

Prepare italian merigue with the egg whites and the syrup made with sugar and water. Divide the meringue into two and put one half to a freezer. Add the chopped coriander and the yuzu zest to the other half and shape on a greaseproof paper with a piping bag of 1cm-nozzle. Dry them in a drying oven.

Sauce

Dissolve the ice cream additive with the sugar then pour over the juice. Boil and put into a pipette.

Finish

Assemble the two creamy 1/2 spheres garnished with yuzu sorbet on a sablée pastry. Decorate the ungarished meringues and singe with a kitchen torch. Place the dried meringues between them. Add some coriander shoots then curls of isomalt sugar substitute. Place in the middle of the plate decorate with some drops of the sauce.

Meringue lemon tart

Yuzu / Coriander



Ingredients for 4 servings

Choux pastry
250g water
125g butter
5g salt
10g sugar
175g flour
5 eggs

Praline cream
500g milk
45g cream powder
100g hazelnut praline
50g butter
2 sheets of gelatine
250g whipped cream

Praline and yuzu cream
100g nut praline
100g cauldron cooked yuzu juice

Craquante
50g butter
65g brown sugar
65g flour
orange colouring

Finish and dressing

50g dark chocolate
1 chocolate cornet

Directions

Choux pastry

Boil the water, butter, salt and sugar. Pour the flour at once. Heat gently until dry. Add the eggs one by one. Put the dough in half-sphere molds of 4.5cm diameter.

Praline cream

Boil 3/4 of the milk with the praline. Cook the remained quarter of the milk with the cream powder and add the gelatine and butter in pieces. Cool the both preparations and mix them with the whipped cream.

The paris – kôchi

Praline and yuzu cream

Mix the praline with the yuzu juice.

Craquante

Cream the butter and the brown sugar then add the flour and the orange colouring. Flatten to 2 mm thick. Put in a cool place.

Finish

Place the craquante disc on the molded choux pastry and bake at 180°C for 45 minutes. Fill the baked half-sphere choux with the praline and yuzu cream. Assemble the cream-filled 2 half-spheres with the praline cream in between. On a plate, draw a line with the chocolate cornet and write "Paris-Kôchi". Place the assembled choux in the middle.

