

Raisin bread toasts, pan seared foie gras and compoté onions with Sortilège Whisky

Recipe for 12

Description

A perfect bite with a glass of champagne on christmas time.

Note

You should never over cook a fresh foie gras, otherwise it's gonna get dry.

Ingredients

For the toasts

- 2 Slice(s) Raisin bread
- 2 Unit(s) Foie gras scallop
- 1 Unit(s) White onion
- 50 Ml Sortilège whisky
- 30 Ml Sugar

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30.00 mins**

For the preparations

Minced the onions finely. Cut the slices of bread in 6 pieces.

For the bites

Put some salt and pepper on both sides of the foie gras, in a dry hot pan, seared the foie gras on both sides until you get a nice golden brown. Reserve it on a baking tray with scott towel, and cut it in 6 pieces. In a hot pan with vegetable oil, seared the onions for 8 to 10 minutes, add the sugar and cook it still for 4 minutes, deglaze it with the Sortilège Whisky and flambé it.

For the plating

Toast the pieces of bread in the oven. And put the foie gras in the oven for two minutes. Top the toasts with a tea spoon of onions, add the foie gras and end it with a pinch of sea salt and crack pepper.

Bon appétit!