

Pan seared foie gras, fresh figs caramelized with honey and port wine, ginger biscuit and thyme crumble |

Recipe for 12 tapas



Description

A sweet and salty dish, the soft texture of the foie gras complimented but the thyme crumble crunch. Garnished with port caramel and caramelized figs.

Ingredients

Crumble

- 6 Unit(s) Speculoos biscuits
- 15 Gr Butter
- 2 Tbsp Thyme flower
- Salt and pepper
- Vegetable oil

Figs

- 6 Unit(s) Fresh fig
- 25 Gr Butter
- 4 Tbsp Water
- 50 Ml Honey
- 25 Gr Butter
- 150 Ml Port wine
- Salt and pepper
- Vegetable oil

Foie gras

- 6 Unit(s) Foie gras scallop
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

Preparation

Clean and cut the figs in 2 lengthwise.

Crumble

Pass the cookies in your food processor with the melted butter. Transfer this mix to a mixing bowl, add the thyme and mix. Set aside.

Fresh figs

In a hot skillet, put the butter and honey. Let this cook down into a caramel. Lower the heat and then add the figs, flesh side down. Cook for 2 minutes. Remove the figs and then place them on a baking sheet lined with parchment paper.

In the original skillet, deglaze with water, then add the honey and reduce the liquid until it reaches a nice consistency. Add the port. Let it reduce a second time until it has the consistency you desire. Set aside.

Foie gras

Flour your slices of foie gras on all sides then tap them to remove excess flour. In a hot skillet, sear the foie gras on both sides for about 1 minutes (make sure not to burn it), then transfer to a baking sheet lined with paper towel to absorb the excess fat.

Plating

Place your foie gras escalopes in the oven for about 3-4 minutes.

Place half a fig in a ramekin, and place half a foie gras escalope straddling it.

Pour a pretty mound of crumble partly over the foie gras and the plate.

Place a few thyme flowers here and there, and some pretty sprouts.

Bon appétit!