

Pan seared foie gras, raisin bread toasts and Calvados onions compote, Granny smith |

Recipe for 12



Description

A perfect bite with a glass of champagne during the holidays.

Note

Be careful not to overcook fresh foie gras to avoid it melting away or becoming dry.

Ingredients

For the toasts

- 6 Slice(s) Raisin bread
- 6 Unit(s) Foie gras scallop
- 300 Gr White onion
- 50 Ml Calvados
- 3 Sprig(s) Thyme
- 30 Ml Sugar

Topping

- 1 Unit(s) Granny smith apple

Preparation

- Preparation time **50 mins**

For the preparation

Thinly slice the onion.

Cut the bread slices into 4 pieces for a total of 24.

For the bites

Season the foie gras escalopes on both sides with salt and pepper. In a hot, fat-free frying pan,

brown the escalopes on both sides. Set aside on a baking sheet with paper towels.

In the same pan with the foie gras fat, sauté the onion and thyme for 8 to 10 minutes. Add the sugar and caramelize for about 4 minutes, then deglaze with calvados and flambé.

For the plating

Finely julienne the green apple.

Toast the raisin bread and put the foie gras back into the oven for 4 minutes.

Let the foie gras rest for 1 minute before cutting each escalope into 4 pieces.

Top each toast with a teaspoon of onion compote, a piece of foie gras, a few julienne strips of green apple and finish with a pinch of sea salt and a turn of the pepper mill.

Bon appétit!