

Pan seared foie gras, raisin bread toasts and a compoté of onions with Calvados with parsley leaves

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

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

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

For the preparation

Mince 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 and in a dry skillet, sear the foie gras on both sides until you get a nice golden brown. Reserve them on a baking tray with scott towel, and cut them in 6 pieces. In a hot pan with vegetable oil, sear the onions for 8 to 10 minutes, add the sugar and continue to cook for another 4 minutes then deglaze with the Calvados and flambée.

For the plating

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

Bon appétit!