Fig and foie gras toasts

PORTIONS PREPARATION COOK TIME

8-10 10 minutes 6-8 minutes

SUGGESTED MOMENTS OF CONSUMPTION:

BREAKFAST LUNCH BRUNCH SNACKS APPETIZER



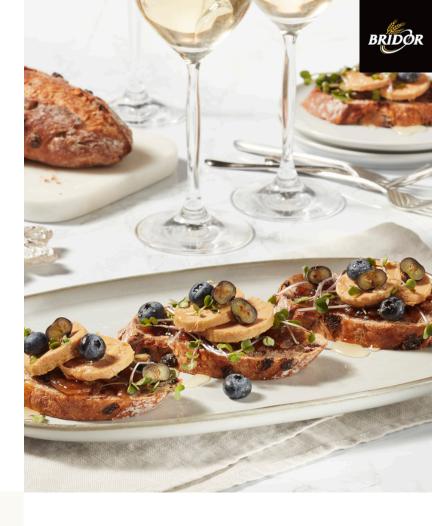
RECIPE CREATED BY
Vincent Rodier, Executive Chef

List of ingredients



Nut and raisin loaf 60NORA Quantity: 1

	Butter
150-200 g	Foie gras
3-4 tbsp	Fig jam
A handful	Fresh blueberries
	Microgreens (to garnish)
1-2 tbsp	Honey
	Salt and pepper, to taste



Preparation steps

STEP 1

Slice the loaf. In a skillet with a little butter, toast the slices until golden.

STEP 2

While the bread is still slightly warm, spread a thin layer of jam on it.

STEP 3

Slice the foie gras into thick medallions. Place on each slice of bread.

STEP 4

Add a few blueberries on top and microgreens.

STEP 5

Drizzle honey on top and sprinkle salt and pepper.