

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.