

FOIE GRAS “GANACHE” WITH ITS RED PEPPER AND RASPBERRY GAZPACHO

Savoury recipe / by Peter Coucquyt



1. Foie gras ganache

Ingredients

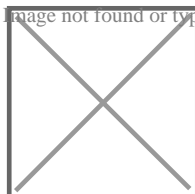
Foie gras - 250 g

Chicken broth - 100 g

Salt and pepper

Slice the foie gras into small pieces. Bring the stock to the boil. Pour over the foie gras and blend until smooth. Season with salt and pepper. Sieve through a chinois. Set aside to rest in a refrigerator.

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2. Gazpacho

Ingredients

Frozen vegetable purée 100% :
Red pepper - 1,5 dl

Frozen fruit purée 100% :
Raspberry - 0,35 dl

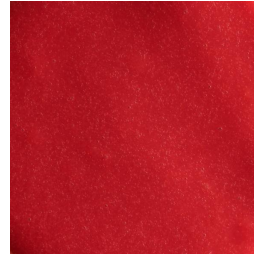
Verbena - 2

Salt

Date brioche

Mix the gazpacho ingredients. Sieve through a chinois. Place a quenelle of foie "ganache" on a flat plate or in a ramequin. Pour the gazpacho around it. Serve with a slice of date brioche.

In this step



Frozen fruit purée
without added sugar* :
Raspberry

Frozen fruit purées

