

Bacon grilled with Floc-de-Gascogne



Ingredients:

2 quality slices of bacon
5cl of Floc-de-Gascogne white or red

Preparation

Start cooking cold bacon in a pan (allows the bacon to shrink less).
When the pan is hot and bacon begins to grill, pour a small glass (5cl) of Floc de Gascogne (red or white according to taste).
The Floc will come deglaze the pan and caramelize the bacon to form a small crust with a delicious aroma
When the bacon is grilled, take it out of the pan and place it gently on a plate.

Omelette flambé with Floc-de-Gascogne:

Ingredients:

3 eggs
1 knob of butter
8 cl of Floc de Gascogne Blanc or Red AOP
3 asparagus tips
Salt and pepper

Preparation:

Break 3 eggs in a salad bowl
Salt and pepper to taste
Melt the butter in a pan
Pour the eggs into the hot pre-beaten pan and cook the omelette on both sides
At the same time heat the Floc de Gascogne in a saucepan
When the omelette is cooked, remove from the pan and put in a dish
Pour the hot Floc de Gascogne over and flambé the whole thing.
Once flambéed, decorate the omelette with some asparagus tips and grated cheese

Dressing:

Enjoy it all with coffee or tea and a glass of fresh fruit juice!