

Duck foie gras with Floc de Gascogne and Armagnac



Ingredients

1 duck foie gras
1 kg of potatoes
1 jar of Kiwi jam
Fleur de sel, pepper and
Espelette pepper
30 cl of Floc de Gascogne
20 cl of Bas Armagnac

Preparation terrine of duck foie gras

Step 1: Deveil the lobes and detail them
Flour each piece and snap them until coloring

Lay the layers in sequence by seasoning each layer of fleur de sel, Floc de Gascogne and Armagnac. Pack everything and place the terrine in the refrigerator for 4 hours

Step 2: Realization the apple wafer

Using a mandolin, cut the potatoes. Blanch 30 seconds and put in ice water. Fry the wafer apples in a negre oil at 180 ° and then salt as you take them out. Dry on paper towels.

Step 3: Dressing up appetizers

Detail the terrine, then place the pieces of foie gras on the apple wafer. Add the kiwi jam.

To serve accompanied by a floc of Gascony white, nature or in a cocktail