

Crafted  
*Passion.*  
by Gérard Dubois



# FOIE GRAS FORESTIER

## Recipes

### Herb Sable Dough

400 g	bread flour
700 g	cake flour
600 g	soft butter
120 g	icing sugar
10 g	herbs
22 g	salt
30 g	egg whites
120 g	whole eggs

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

### Foie Gras Mousse

100 g	foie gras
100 g	whipping cream
3	whole eggs
40 g	brandy
	salt, pepper to taste

Blend all the ingredients together and pour into the half baked tart shell. Bake at 160°C for 15 minutes. Let cool.

### Sautéed Wild Mushrooms

100 g	wild mushrooms
25 g	chopped onions
10 g	chopped garlic
20 g	pea shoots
40 g	butter
	salt, pepper to taste

Sauté the mushrooms, garlic and onions in butter. Add the pea shoots and season.

### Balsamic Sugar Ball

100 g	sugar
30 g	white balsamic vinegar

Merge the ingredients and cook until amber color and thick. Remove from heat and leave to cool for 5 minutes. While still warm, make long strands with two forks and form into a ball shape.

