



VOIE GRAS BRIOCHE BITES

INGREDIENTS

- 1 jar of Garden Gourmet Voie Gras
- 6 slices of baguette
- 1 tbsp pomegranate seeds
- 2 dried apricots
- 1 cup beet cress leaves or garden cress
- coarsely ground black pepper
- 1 tsp extra virgin olive oil



Indulge in our luxurious voie gras brioche bites! With savory flavours, it's perfect for the holiday season.

PREPARATION

1. Cut the baguette

Cut the baguette into thin slices, drizzle them with olive oil and toast them in the frying pan or in a preheated oven at 200°. golden brown and let them cool.

2. Slice the apricots

Slice the apricots and cut the cress. Remove the Voie Gras from the jar according to instructions on the package or spread the Voie Gras with a knife from the jar on the toast

3. final presentation

Top the Voie Gras with apricot pieces, pomegranate seeds and sprinkle with black pepper, salt flakes and garnish with cress leaves.

CHECK OUT MORE RECIPES AT [GARDENGOURMET.COM](https://www.gardengourmet.com)