

INGREDIENTS

1 jar of Garden Gourmet Voie Gras [180g]
1 ripe pear
1 tsp poppy seeds
2 tbsp vegetable milk
1 tbs balsamic cream
1 sheet of puff pastry (frozen)
1 tbsp flour
1 slice of sweet raisin/currant bread
A small bunch of chives
1 tsp pink peppercorns
A sprig of thyme

 5 SERVINGS

 35 MIN

 INTERMEDIATE

Celebrate Christmas in style with this Garden Gourmet Voie Gras recipe, served with delicious pear. A festive fusion of flavors that will delight your taste buds!

PREPARATION

1. Preheat the oven

Preheat the oven to 190 °C. Dust the surface with flour and with a rolling pin roll out the puff pastry as thin as possible.

2. Bake the dough rounds

Let rest for about 5 min so that the dough shrinks as little as possible during baking. Cut 8 rounds out of the dough and spread them on a baking sheet. Spread the dough slices with milk and sprinkle with poppy seeds. Bake the dough rounds in about 18 min. until crisply cooked and lightly browned. Every approx. 3 min. press the dough slices flat with tea towel so that they do not souffle

3. Fry the bread cubes

Cut the pear and bread into the same small cubes. Fry the bread cubes light brown in the skillet.

4. Prepare the Voie Gras

Unscrew the lid from the jar of Voie Gras. Dip the jar in good hot water up to the rim for a few seconds and cut along the rim to the bottom with a knife. With some force, knock the jar upside down on a cutting board to allow some air to get between the rim and release the foie gras from the jar. Let the Voie Gras stiffen in the freezer for a while so you can easily cut slices (with a warm knife) of it.

5. Presentation

Place a galette on each plate and divide cubes of bread and pear on top. Place a slice of Voie Gras on top and divide some more cubes on top. Place the second galette on top and garnish with remaining cubes of pear, finely chopped chives, thyme and pink pepper. Drizzle some more balsamic cream around it and serve.

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