



20th ANNIVERSARY
1992 - 2012

Foie Gras Escalopes



Ingredients (Serving 8)

White Toque

| Description | Item code |
|---------------------------------|-----------|
| IQF Foie Gras Pre-Sliced | 50411 |
| 2 cups Mango Chunks Grade A | 61901 |
| Mango Coulis | 60502 |
| 1/3 cup Vinegar Balsamic Modena | 11100 |

At your local supermarket

| Description |
|--------------|
| Salt |
| Black Pepper |
| Toasts |

Cooking directions

1. Defrost the mangos and foie gras overnight in the refrigerator.
2. Cook the mangos in a non-adhesive skillet at medium-high heat. Reserve on side.
3. Place foie gras slices onto the same pan and cook at medium high heat, 1 minute per side.
4. Using the same pan, pour 1/3 cup of balsamic vinegar and cook at high heat for one minute, stir to deglaze the pan.
5. Scoop on top of foie gras with a dash of coulis.
6. Add salt and fresh ground pepper and serve with toasts.