



20th ANNIVERSARY  
1992 - 2012

## *Foie Gras Papillote & Balsamic reduction*



### *Ingredients (Make 72 pieces)*

#### White Toque

Description	Item code
1 bag IQF Foie Gras Pre-Sliced	50411
18 pc Feuille de Brick Dough	64002
Maille Balsamic Vinegar	11100
Honey Bonne Maman	20101
Echire Unsalted Butter Cup	59250

#### At your local supermarket

Description
Pear
Rhubarb
5 Spices
Salt & Pepper

### *Cooking directions*

1. Thaw the foie gras and cut each slice in 4 cubes. Season with 5 spices, salt and pepper.
2. Cut each brick dough in 4 rectangles.
3. Peel and dice the rhubarb and sauté with butter and honey. Reserve in the fridge.
4. Peel and dice the pears, and sauté with butter. Reserve in the fridge.
5. Brush the brick dough rectangles with butter and place in the center 1 foie gras cube top with pear and rhubarb.
6. Roll and fold the brick with holding each side with toothpicks.
7. Bake few minutes until golden brown.
8. Serve with balsamic reduced to glaze consistency.