



20th ANNIVERSARY
1992 - 2012

Foie Gras and Porcini on Brioche



Ingredients (Make 36 pieces)

White Toque

Description	Item code
1 bag Foie Gras Sliced	50411
1 bag Porcini Sliced	52001
8 oz Shallots	59100

At your local supermarket

Description
Brioche slices
Sel de Guerande
Salt and Pepper

Cooking directions

1. Saute the porcini with shallots and olive oil.
2. Cut the brioche slices in triangles and toast them.
3. Season the foie gras with salt and pepper, and cook the slices in a hot saute pan.
4. Place the brioche on a plate. Add the porcini and top with a slice of foie gras cut in half. Add Sel de Guerande on top. Serve at once.