

TANGY, CRUNCHY FOIE GRAS BONBONS

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Ingredients (For 4 people)

- 12 slices of spice bread
- 180 g terrine de foie gras
- 12 whole hazelnuts
- 2.5 dl balsamic vinegar
- 1 dl water
- 4 sheets of gelatin
- 12 large wooden picks

Preparation:

Cut the spice bread into round shapes using a cookie cutter. Place them between two sheets of parchment paper and two baking sheets. Press well and dry in an oven preheated to 100°C for 2 hours.

Toast the hazelnuts in a dry pan. Leave to cool.

Cut the foie gras terrine into cubes of approximately 10 to 15 g.

Press each hazelnut into a cube of foie gras and form uniform balls.

Stick the large wooden picks into the balls. Reserve in the freezer for 30 minutes.

Soak the gelatin in cold water.

Heat the balsamic vinegar and water. Remove from the heat and add the drained gelatin. Leave the mixture to cool until it reaches room temperature.

Remove the bonbons from the freezer. Dip each one individually into the vinegar jelly.

Place the spice bread biscuits on a presentation dish. Arrange the foie gras bonbons. Garnish to taste.

