

Foie gras with Friseline and marmalades

Apple and raisin marmalade

- 1- Peel the apples and cut them into cubes.
- 2- Cook them with the raisins and cider vinegar to make a marmalade.

Black grape marmalade

Cook the grape to make a marmalade. Put it through a sieve.

For 4 persons

- 3 Friseline
- 4 foie gras slices
- 400 g of black grape
- 2 apples
- 20 g of raisins
- 20 cl cider vinegar
- Salt, pepper

Vinaigrette :

- 6 tablespoons of groundnut oil
- 2 tablespoons of red wine vinegar
- Salt, pepper