

# Perigord Friseline salad

## For the vinaigrette

- 1- Mix the mustard and the cider vinegar; add salt, pepper and groundnut oil.
- 2- Keep cool in the fridge.

## For the presentation

- 1- In each bowl, arrange Friseline leaves, pour a trickle of vinaigrette.
- 2- Add diced apple, diced foie gras, smoked breast filet and pine nuts.

*For 4 persons*

- 6 Friseline
- 12 Slices of smoked duck breast filet
- 2 Granny apples
- 200 g of Foie gras
- 40 g of Pine nuts
- 1 tablespoon of Mustard
- 5 cl of Cider vinegar
- 10 cl Groundnut oil
- Salt and Pepper