

FOIE GRAS CRÈME BRÛLÉE

Ingredients (For 4 people)

- 100 g duck foie gras
- 4 egg yolks
- 10 cl thick cream
- 10 cl milk
- Port wine
- Armagnac
- Brown sugar
- Salt and pepper

Preparation:

Beat the 4 egg yolks with a dash of milk.

Cut the foie gras into small pieces and crush them in a bowl using a fork.

Add the eggs, season with salt and pepper, and mix well to dissolve the foie gras.

In a saucepan, bring the cream and milk to a boil. Pour the hot mixture over the foie gras and mix well.

Pass the mixture through a fine sieve to remove any large pieces. Add a dash of port wine and Armagnac and stir.

Pour the mixture into four ramekins and bake 10 minutes at 180°C.

Top with brown sugar and caramelize using a kitchen blowtorch.

Serve with a few sticks of spice bread and shiso leaves.

