

	Escal	pe de Foie gras poêlée passion	
Number of portion	4		
Ingredients	Unit	Quantity for	Recipe steps
Foie gras lobe éveiné 0,500 Kg	PC	2,0	Slice the foie gras escalopes with a warm knife. Lightly flour them and
Brown poultry stock	L	0,25	keep them in a cool place until they are cooked. Cut the passion fruit
Passion fruit	Pc	8	in 2 and strain the juice. In a saucepan, reduce the passion fruit juice the cinnamon and the brown poultry stock. Cook the escalopes of foie gras in a non-stick pan. Arrange and
Cinnamon	FM	0,16	
Flour	FM	0,7	sauce, decorate with mango cubes and yellow/lime zest.
Salt	FM		
Pepper	FM	4	
Butter	Kg	0,04	1
Datto	ı ı ı	0,01	
Mango	FM		-
Zest of yellow/lime lemons	FM	1	1
Zest of yellow/liffle leffloris	FIVI	+	_
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