

Pan-seared foie gras, caramelized mango with Martinique aged Rum, Pop-corn |

Recipe for 4 portions

Description

A revisited classic.

Ingredients

Foie gras

- 2 Unit(s) Foie gras scallop
- Salt and pepper

Caramelized mango

- 2 Unit(s) Fresh mango
- 40 Ml Old rum from martinique
- 80 Gr Sugar
- 20 Gr Butter

- Salt and pepper

Popcorn

- 30 Gr Dry corn for popcorn
- 5 Ml Cinnamon powder

- Salt and pepper

Topping

- 4 Pinch(es) Coriander sprout

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

For the caramelized mango

Peel the mango and cut into medium sized cubes.

In a hot skillet, heat up the butter and then cook down the mango. Add the sugar and let caramelize and then deglaze with the aged rum. Flambée and set aside.

For the foie gras

Cut each scallop in 2, season with salt and pepper and flour them.

In a hot skillet, sear on both sides and then transfer to the oven at 400°F for 4-5 minutes.

For the popcorn

In a cold and dry pan, cook the corn until it pops. Cover to avoid a popcorn mess!

Sprinkle with cinnamon and salt.

Bon appétit!