

Pan seared foie gras, fresh figs caramelized with honey and port wine, ginger biscuit and thyme crumble

Recipe for 4 persons



Description

A sweet and salty dish, the soft texture of the foie gras complimented but the thyme crumble crunch. Garnished with port caramel and caramelized figs.

Ingredients

Crumble

- 0.50 Pack Speculoos biscuits
- 50 Gr Butter
- 2 Tbsp Thyme flower
- Salt and pepper
- Vegetable oil

Figs

- 4 Unit(s) Fresh fig
- 25 Gr Butter
- 4 Tbsp Water
- 50 Ml Honey
- 25 Gr Butter
- 150 Ml Port wine
- Salt and pepper
- Vegetable oil

Foie gras

- 4 Unit(s) Foie gras scallop
- Salt and pepper
- Vegetable oil

Preparation

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

Preparation

Clean and cut the figs in 2 lengthwise.

Crumble

Pass the cookies in your food processor with the melted butter. Transfer this mix to a mixing bowl, add the thyme and mix. Set aside.

Fresh figs

In a hot skillet, put the butter and brown sugar. Let this cook down into a caramel. Lower the heat and then add the figs, flesh side down. Cook for 2 minutes. Remove the figs and then place them on a baking sheet lined with parchment paper.

In the original skillet, deglaze with water, then add the honey and reduce the liquid until it reaches a nice consistency. Add the port. Let it reduce a second time until it has the consistency you desire. Set aside.

Foie gras

Flour your slices of foie gras on all sides then tap them to remove excess flour. In a hot skillet, sear the foie gras on both sides for about 1 minutes (make sure not to burn it), then transfer to a baking sheet lined with paper towel to absorb the excess fat.

Plating

Place the foie gras in the oven for 3-4 minutes to warm through.

On a round flat plate, place 2 halves of a fig and then top with the foie gras.

Sprinkle with the crumble, in part on the foie gras and in part on the plate. Garnish with thyme flowers.

Finish by topping with the port caramel.

Bon appétit!