

Pan seared foie gras, Jack Daniel's glazed French toast, caramelized apple purée

Recipe for 4 persons

Description

Simplicity of the French toast paired with the elegance of the foie gras and enhanced by Whiskey and apples.

Note

Use a piece bread from the day before. It will absorb more liquid and create a moister French toast.

Ingredients

For the foie gras and apple purée

- 4 Unit(s) Foie gras scallop
- 2 Unit(s) Golden delicious apple
- Butter

For the French toast

- 0.50 Unit(s) Baguette
- 2 Unit(s) Egg
- 250 Ml Milk
- 45 Ml Jack daniel's
- 30 Gr Brown sugar
- Butter

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**

General preparation

Cut apples into small cubes. Cut vanilla bean in half lengthwise. With the tip of a knife, scrape off the seeds. Cut the baguette into thick slices diagonally.

French toast preparation

In a separate bowl, combine eggs and sugar and beat with a whisk. Stir in the milk. Add the vanilla seeds. Soak in the bread pieces for 2 minutes. In nonstick skillet, place a knob of butter and brown the French toast over medium heat on both sides. Finally, brush the bread pieces with Jack Daniel's and bake for 6 minutes.

Apple purée preparation

In nonstick skillet, place a knob of butter and cook the diced apples with the brown sugar over low heat. Cook for 5-6 minutes until soft and mix to obtain a purée.

Foie gras preparation

Season the foie gras slices with salt and pepper. In a hot nonstick skillet, sear on both sides. Then place them on a baking sheet and finish cooking in the oven for 2 minutes.

To serve

In each plate, place 2 pieces of toast on top of each other and a foie gras on the side. Accompany with caramelized apples purée and finish by seasoning with a pinch of Maldon salt.

Bon appétit!