



CHAMPAGNE
DE LOZEY
ROSÉ DE SAIGNÉE

RECIPE



PAN-FRIED FOIE GRAS, 'PAIN-D'ÉPICE' SHORTBREAD AND BERRIES

(Serves 4)

For the shortbread:

50g salted butter, at room temperature
50g caster sugar
75g plain flour
1/2 orange, grated zest
1/2 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. freshly grated nutmeg
1/4 tsp. ground cloves

For the foie gras and berries:

100g strawberries, roughly diced
50g caster sugar
1 vanilla pod, seeds and pod
250g fresh Foie Gras, cut into 8 slices
50g fresh or crushed frozen raspberries and blackberries

1. Preheat the oven to 180°C.
2. In a food processor, blend the butter, caster sugar, flour, orange zest and spices. Once blended, the mixture should resemble crumbs.
3. Pour the mixture into a small non-stick baking tray and spread out evenly. Press the mixture down firmly with a palette knife so the the crumbs come together.
4. Prick it all over with a fork and bake for 15-18 minutes, or until pale golden brown. Allow to cool.
5. Meanwhile, gently heat together the strawberries, sugar and vanilla until soft then set aside to keep warm.
6. Pan fry the foie gras to your liking over a high heat, then serve with crumbled shortbread, berries and a drizzling of warm strawberries.