

safran **oct8bre** occitan

## **Tatin of foie gras with saffron confit**

**serves 4**

### ***Ingredients***

4 foie gras escalopes  
1 flaky pastry  
3 golden apples  
40g of saffron confit  
butter, salt, pepper

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### ***Method***

Peel and cut up the apples. Fry them in a little bit of butter. Add the saffron confit and allow to simmer until half-baked. Extract 4 circles from the flaky pastry and prick them.

Preheat the oven at 210°C.

Spread the apples on the pastry circles and put them in the oven.

Fry the escalopes for 1 min on each side. Arrange them on the pies.

Season with salt and pepper.

Serve with a Safranelle by Oct8bre.