

**Half-cooked saffron foie gras
(goose liver)
serves 4/6**

Ingredients

500 g of foie gras
40 g of saffron confit
10 cl of safranelle
salt, pepper

Method

Cut slices of escalopes of foie gras on a slant . Heat up the pan and fry the escalopes on both sides for 2 or 3 min. Season with salt and pepper when half-cooked. Put aside and keep warm. Get rid of the grease in the pan and pour the safranelle. Allow to boil and reduce. Mix with the confit. Toast a few slices of saffron bread. In a dish, lay out the escalopes, along with the sauce and the toasts.

Serve with the safranelle of Oct8bre.