



CHATEAU
Thénac



The white from Château Thénac combine complexity and elegance, oak, and mineral notes, keeping a beautiful aromatic freshness.

 30 MINUTES. SERVES: 4 PERSONS

Pan-fried Foie Gras with Figs

CRUMBLE WITH PÉRIGORD WALNUTS



INGREDIENTS

4 figs, Butter (2 x 20gr), honey (20gr), wheat flour (30gr), Parmesan (20gr), crushed walnuts (20gr), Almond powder (20gr), walnut oil (10gr), 1 lobe of fresh Foie Gras (about 300gr), Balsamic vinegar, Fleur de sel, salt and pepper

PREPARATION

01 THE FIGS: Preheat your oven to 200°C. Wash the figs and dry them. Cut off the stalk. Cut the figs crosswise up to 2/3 of the fruit. Place the figs in a roasting tin and drizzle with honey, a turn of the pepper mill and place a knob of butter in the centre of the fruit. Put the figs in the oven for about 10 minutes. Baste halfway through the cooking time.

02 WALNUT CRUMBLE: Mix the flour, butter (20gr), walnut oil, crushed parmesan, almond powder and chopped walnuts to a dough. Shape into small circles and bake at 200°C for about 10 minutes.

03 BALSAMIC RÉDUCTION: Reduce 15cl of Balsamic vinegar in a saucepan for a few minutes until the consistency looks like honey.

04 THE FOIE GRAS: Slice 4 escallops of fresh Foie Gras about 1 cm thick. Season with salt and pepper. Fry the slices of Foie Gras over a high heat for 1 minute each side. Set aside on absorbent paper.

05 SERVING: Heat your figs in the oven at 200°C for about 4 minutes, then the Foie Gras for about 1 minute. Arrange the crumble in the centre of the plate, the figs and the Foie Gras. Top with Balsamic reduction and Fleur de Sel. You can add some fresh herbs or a small rocket salad for example.

Thénac est à part. *Thénac is one of a kind.*

T. +33 (0)5 53 61 36 85 wines@chateau-thenac.com