

# FRIED DUCK LIVER WITH CASSIS



Serves 1

## Ingredients for fried duck liver with cassis

- ½ shallot, cut in small pieces
- 20cl of crème de cassis
- 10g butter
- 50g raw duck liver
- ½ apple (Royal Gala, Granny Smith), cut in quarters

## Preparation of fried duck liver with cassis

Hash the shallot finely. Roast them gently, add the crème de cassis and boil it down to one-third. Add the butter and emulsify the mélange.

Gently fry the duck liver escalope in a hot pan and add the apple quarters.

Finish the cooking of the foie gras in a hot oven (108°C) for several minutes. Put the foie gras and the apple quarters on a plate and decorate it with the blackcurrant sauce.

*This recipe was created by 3-Toque chef Jean-Alain Poitevin for the Inaugural Cassissium Gastro-Fete in 2012. The Cassissium is based in Burgundy France and France's gift to the world of blackcurrant epicures: a museum, heritage and trade*

*centre for the French blackcurrant industry: [www.cassissium.fr](http://www.cassissium.fr)*

*Recipes of Chef Jean-Alain Poitevin, restaurant le Clos Prieur, Château de Gilly, Burgundy.*