

## Categories

Italian

Quick & Easy

Hamburgers

German

Light & Lovely

Exotic

Breakfast

Asian

French

Summer



Categories



Favorite

## Italian



### Texas Beef Steak



15 mins Simple Luxurious



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Categories



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9:41



## Favorite



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15 mins   Simple   Luxurious



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# Favorite



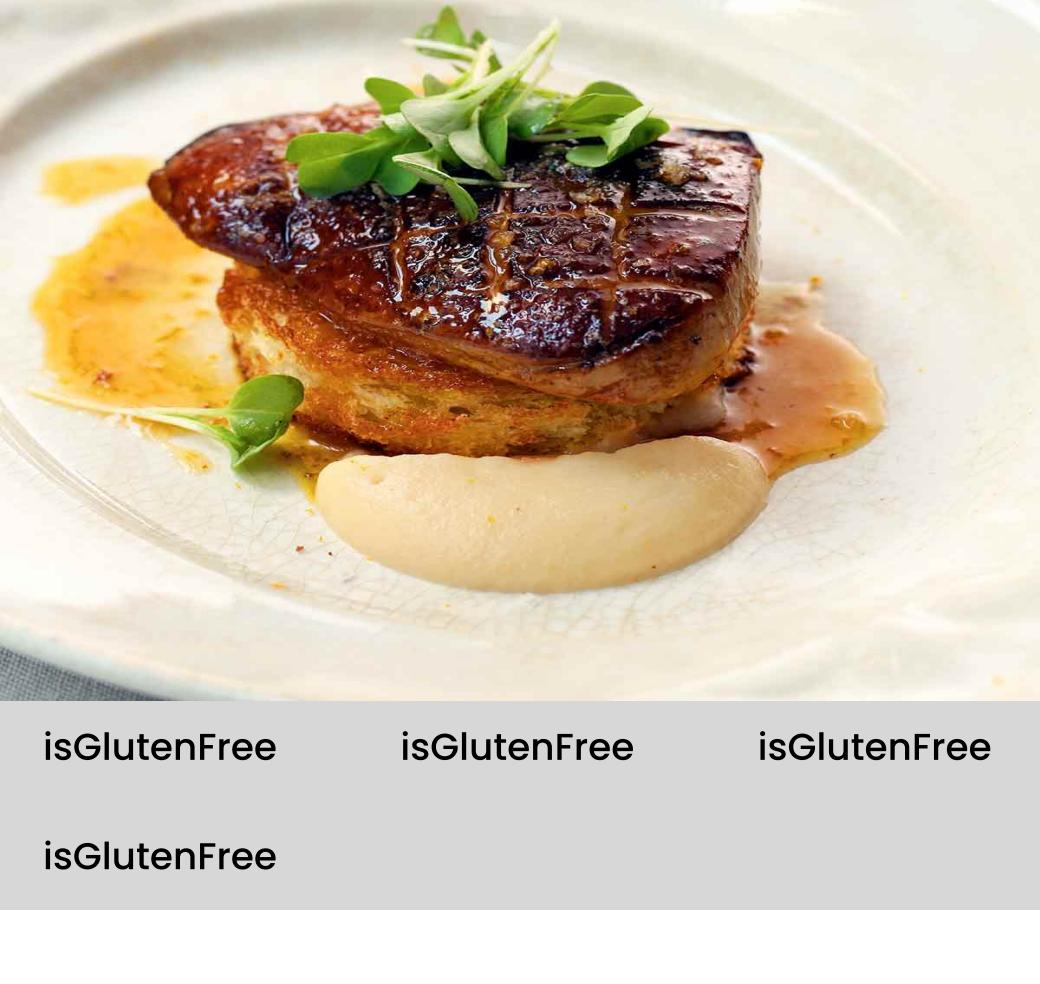
Categories



Favorite



## Pan-Seared foie gras



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### Steps

4 Grade A foie gras

1 cup Grape juice

1/2 cup Orange zest

1/4 teaspoon Rosemary leaves

1 teaspoon Sea salt

1/2 teaspoon Ground pepper

### Instructions

Cut the mushrooms into cubes.

Cut the Foie Gras into 2 cm slices.

In a saucepan, cook the shallot for 15 seconds over medium heat, then add the butter, salt, pepper and mushrooms. Heat for 10 minutes.

Cook the Foie Gras in a pan over high heat for 30 seconds on each side.

Place the mushrooms in the middle of the plate (use a press if possible) and place 2 slices of Foie Gras on top. Serve immediately.



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