

Duck Foie Gras Escalopes

With **Joseph Cartron Passion Fruit Liqueur**

- 8 Duck Foie Gras escalopes of about 40g each
- 4 Charlotte potatoes
- 1 Passion fruit
- 1 Orange
- 1 Lemon
- 25g butter
- 1 spoonful of sugar
- Salt, and ground pepper
- 2cl **Joseph Cartron Passion Fruit Liqueur**

RECIPE: Preheat the oven to 160° (Th 5). Peel the potatoes, wash them, cut them into very fine slices in order to form petals of about 7cm in diameter, add and mix 15g of melted butter. Then place on a buttered baking paper, and cover with another buttered baking paper. Cook for about 25mn on a baking sheet. Spoon out the inside of the Passion Fruit. Juice both the Orange and the Lemon. In a saucepan, caramelize the spoonful of sugar and add the fruit juices, the Passion fruit seeds and boil down by two thirds. Quickly fry up the escalopes in a very hot frying pan, put them aside on absorbent paper but keep hot. Remove the fat from the frying pan and deglaze with the Passion Fruit Liqueur and add to the reduced juices.

PRESENTATION: Sandwich the escalopes and the potatoe petals, baste with the juice and decorate with a few young salad shoots.

Created by Stéphane Derbord, Chief Cook

