

Foie Gras With Figs Jam

Serves 4 :

Preparation and cooking time : 65 minutes + 24 hours in the fridge for the goose liver.

Ingredients :

- 550g goose liver('foie gras')
- 300g figs
- 150g sugar
- Salt and pepper

Separate the 2 lobes of the foie gras and remove the nerves with a knife. Season with salt and pepper according to your taste.

Wash and peel the figs, cut them into small pieces, and weigh them. Cook them in a saucepan with water (you need 1/2 glass of water for 500g of figs). Stir gently. When the figs have reduced a bit, add the sugar and keep stirring until they are completely cooked (How to know if my fig jam is cooked ? See our 'Top tip' below).

Preheat your oven on 70 Celsius degrees. Place the two lobes of goose liver ('foie gras') on an ovenproof dish, and put onto the middle shelf of the oven, and cook for 40 minutes.

Remove from the oven and let the goose liver cool down.

Place in a large bowl the large lobe of goose liver ('foie gras'), then spread the figs jam and cover it over with the second lobe of goose liver. Press on it and place the bowl in the fridge.

After 24 hours, remove the goose liver from the bowl and put it in cling film. Then back into your fridge.

After a few hours, your 'foie gras' is ready ! Serve fresh.

Top tip:

- How to know that your fig jam is perfectly cooked? Fill a glass of cold water, put a drop of jam into it, if it spreads then the jam is not cooked. If it sinks like a pearl; the jam is ready !

Recommended wine with this dish:

- A sweet white Sauternes without doubt !