

Whole foie gras roasted in wine



Ingredients

- 1 whole foiegras*
- 4 tablespoons of dry Madeira
- ½ teaspoon of freshly ground black pepper
- 2 sprigs thyme
- Blueberries and red currant for decoration
- 1 big orange
- 2 cloves of fresh garlic thinly sliced
- Salt to taste
- * *defrosted or fresh*

Preparation method

Separate the foiegras into 2 parts and remove the veins from each part. Re-form the lobes once you have removed the veins (or you can use pan-ready foiegras). Pour the foiegras over with wine and squeezed orange juice, add some thyme leaves, pepper and salt. Let the foiegras marinate in refrigerator for 1,5-2 hours. Take the rectangular baking dish, put the foiegrasin and bake in preheated 95°C oven for 20-25 minutes, after set the oven temperature to 160°C and let the foiegras become lightly brown.

Serving

Serve thinly sliced cold foiegras, decorated with blueberries and red currant as well as thyme sprigs.