

WHO GOT THE FOIE GRAS? YOU DID!

Foie gras (fwah grah) has been enjoyed by humankind since ancient Egypt. The Romans feasted on it, and later, French farmers perfected it. When D'Artagnan introduced the first domestically-produced duck foie gras to the United States in the 1980s, a whole new chapter of culinary history began. It was all leading to this moment.

Our decadent sampler is the perfect introduction to the pleasures of eating foie gras, and offers four signature D'Artagnan foie gras products.

GET TO KNOW YOUR FOIE GRAS



FOIE GRAS SLICES

Conveniently portioned grade-A foie gras; two raw slices, ready to be pan-seared.



MEDALLION OF FOIE GRAS

Our award-winning silky mousse of foie gras, generously flecked with real black truffles, spreadable and sliceable. Ready to eat.



FOIE GRAS TORCHON

A classic, the torchon offers pure foie gras, gently poached with nothing but salt, pepper and a hint of Armagnac (a strong French liqueur). Ready to eat.



MOUSSE OF FOIE GRAS

The one and only 100% foie gras mousse, light and creamy with a hint of Sauternes wine. Ready to eat.

PREPARING & SERVING TIPS

FOIE GRAS SLICES

- Pan sear according to instructions below.
- Using a sharp paring knife, lightly score the foie gras in a cross-hatch pattern before seasoning.
- Season like you mean it; foie gras needs salt.
- Heat a dry pan until nearly smoking. If your pan isn't hot enough, the foie gras will just melt, not brown.
- When the pan is very hot, add the foie gras and lower the heat to medium-high.
- Sear until the foie gras slices are dark brown, about 30 seconds. Gently turn them over and cook on the other side until fully cooked but still soft to the touch, about 30 seconds more.
- Drain cooked slices on a paper towel before serving.
- Serve seared foie gras slices on toasted brioche with fig preserves.
- Use as a burger topping, or serve with a filet mignon or Wagyu steak.
- Make a pan sauce with a sweet-tart balance to drizzle over foie gras.

MEDALLION OF FOIE GRAS WITH BLACK TRUFFLES

- If serving as a spread, remove the medallion from the refrigerator at least 20 minutes before serving. Remove from package and serve in a shallow dish with spreaders.
- The medallion can also be sliced into coins. Open the package while completely chilled, and using a sharp knife dipped in hot water, make ¼ inch slices.
- When softened, the medallion can be piped into pastry shells or pâte à choux using a pastry bag.
- Top a seared steak or Wagyu burger with a generous knob of medallion for a decadent twist.

FOIE GRAS TORCHON

- Remove from refrigerator 20 minutes before serving. Wait until ready to serve, then slice with a thin knife that has been dipped in hot water and wiped dry.
- Slice into medallions about ¼ inch thick, and serve on baguette, toasted brioche or crostini. Sweet breads, such as those with raisins, make a good pairing.
- Serve with fruit compote, fig syrup or thick balsamic reduction. Sprinkle a pinch of coarse fleur de sel on top.
- Serve for appetizer course, with seasonal fruit, syrup or reduction, salt, or on a handful of greens.
- We recommend pairing with Sauternes, or a late harvest wine like Jurançon.

MOUSSE OF FOIE GRAS

- Remove the mousse from the refrigerator at least 20 minutes before serving.
- Run the tip of a sharp paring knife around the inside of the terrine rim. Remove the cut portion of the plastic then peel away the rest of the plastic overwrap and discard.
- Using a dampened tea towel, wipe the outside of the terrine.
- Mousse can be served directly in the terrine, or de-potted into a pretty serving dish. If entertaining a crowd, provide multiple spreaders.
- Serve with sliced baguette or warmed brioche and a variety of condiments, such as Sauternes jelly, plum preserves, fresh fruit, and some coarse salt for finishing.
- When softened, the mousse can be piped into pastry shells, or pâte à choux, using a pastry bag.