

Foie Gras **deveined and superfrozen**

This foie gras is deveined immediately after harvest: it is ready to process into terrines and torchons. Rougié's superfreezing technology guarantees optimal freshness.

Rougié's foie gras superfreezing foie gras technology locks-in freshness. Foie gras is superfrozen promptly after harvest with our liquid nitrogen blast freezer. Flavour and texture are identical day-old foie gras, with 20% less rendered fat compared to traditional "fresh" foie gras. Thaw in a refrigerator overnight or 1 hour under running cold water, reserve 30mn at room temperature and use as fresh.