

Foie Gras slices

These slices are cut by hand from the best foie gras lobes and individually quick frozen immediately after harvest. This format is ideal for prestigious appetizers. With the convenient resealable pouch, slices may be removed from freezer as need for ultimate portion control.

Rougié's foie gras superfreezing foie gras technology locks-in freshness. Foie gras is superfrozen immediately after harvest with our liquid nitrogen blast freezer. Flavour and texture are identical day-old foie gras slices. This technology prevents excessive fat loss when searing.

