

The "Torchon" Whole Duck Foie Gras

This authentic torchon foie gras will win you over with its unique gustatory qualities.

Whole duck foie gras is the most prestigious ready-to-serve preparation. Rougié still uses artisanal methods: they select the best foie gras, add Port wine and cook it sous-vide. In a medium-size format, our whole duck foie gras "torchon" is ideal for serving on toasts or as a center-of-the-plate appetizer.

To fully enjoy its full flavour, we recommend keeping things as simple as possible:

- warm up knife blade in hot water and cut ½ in. thick slices
- place slices on toasted bread or brioche
- add fleur de sel and ground black pepper to taste
- as an appetizer, serve with a salad
- bon appétit !

