



LES FOLIES FOIE GRAS GUILLAUME & LESGARDS

The jam-makers Guillaume & Lesgards are both passionate people with infinite imagination and long-mastered savoir-faire. **Lovers of fruit and contrast**, they launched into the creation of new flavours.

These recipes are an invitation to rediscover classic recipes from the region – foie gras and meats – with a touch of originality and freshness.

Subtle gourmet ideas for a trip as delicious as convivial..

LES FOLIES FOIE GRAS 110 g

Fig confit with Floe de Gascogne

The Romans, who introduced the tradition of foie gras, force-fed their geese with figs. Since then, the outstanding taste of this classic association has never been denied. A hint of Floe de Gascogne flavours the fig confit to enhance such an intense sensation with a note from Southern France. Served chilled at the aperitif, it is ideal to accompany a melting foie gras cooked on a toast.

Onion confit with honey and Jurançon wine

As it is perfectly balanced between mellowness and vivacity, the Jurançon wine is the ideal accompaniment for foie gras. Made with onions slowly cooked and slightly crunchy, the fruity flavour of the wine perfectly combines with the aroma of honey. To be paired with foie gras slices browned on a pan.

Candied apple with gingerbread flavour

Our recipe of stewed apples slightly candied is inspired from the tradition of the Alsace recipe of the Christmas gingerbread. The anise, the clove, the cinnamon and the nutmeg are softened with the honey and combine with foie gras to create a mix of unexpected flavours. To be served with a late vintage wine with candied fruit flavours.

Display Box of 36 jars 3.9 kg

Cases of 10 jars

Shelf-life : 3 years