

# LES FOLIES GRILLADES

## 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 GRILLADES 110 g

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#### **Mango and peach with rosemary**

This recipe evokes the subtle bittersweet taste of duck with peaches and the strength of the aroma of ribs with herbs. The mango adds its slightly acid smoothness to the delicately perfumed freshness of the peach. The rosemary, which is so blending that it is hardly perceptible to the sense of taste, highlights the fruit taste of all these aromas.

#### **Lemon confit with ginger and thyme**

Crunchy on the top layer and melting inside, white meats and fishes perfectly marry with the acid freshness of lemon. Associating pulp and candied peel, our lemon confit gives off an intense aroma and a powerful taste to which the spicy flavour of ginger and thyme give the final touch.

#### **Onion confit with citrus fruit**

Our onion confit recipe adds to barbecued ribs and sausages the sweet taste of caramel on a crunchy onions base. The acidity of orange rinds blends to this sweetness to create an unseen seasoning.

#### **Red pepper confit with Espelette chili pepper**

The slightly bittersweet taste of red pepper puts in evidence the tender and juicy flesh of beef cuts. The hot pepper, slightly spicy but above all much flavoured, gives harmony and a lasting taste to the whole.

#### **Display Box of 36 jars 3.9 kg**

Cases of 10 jars

Shelf-life : 3 years