



Truffle Blinis – All Dressed Up !



15 min
Easy

For 20 Bites

Foie Gras cream ⁽¹⁾

- 100mL of Whipping cream
- 100g of Cooked Foie Gras

Assembly ⁽²⁾

- 20 Truffle Mini Blinis (6944)
- 1 Granny Smith apple
- 1 Bunch of Micro-Herbs
- Sea salt & pepper

⁽¹⁾ Foie Gras cream

- Put the whipping cream to boil.
- Away from the heat, add the Foie Gras and season.
- Mix it using a whisk until Foie Gras is totally melt.
- Set aside in a cool place for at least 6 hours.
- Whip the preparation like a Chantilly cream.
- Set aside in a pipping bag with a star tip.

⁽²⁾ Assembly

- Put a fine peak of Foie Gras cream on thawed Truffle Mini Blinis.
- Add a thin slice of apple on top.
- Decorate with some micro herbs, sea salt and pepper.
- Enjoy !



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