



Composed Salad with Seafood and Canapés

Serves 6



The Market Basket

1 jar Monkfish liver Truffières de Rabasse

1 jar Mmoked or Spicy Oysters
Truffières de Rabasse

Vegetable oil for frying

1 small bag rice flour

12 slices country bread Sea salt

12 ounces mixed salad greens, such
as baby spinach Vinaigrette

The Chef's Tip

The Recipe

1. In a medium sauté pan, heat about 1 inch of oil to very hot.
2. Mix the rice powder according to package directions. You will get a light, airy batter.
3. Roll each oyster in the batter to coat.
4. Test the oil; it should hiss when a drop of water hits it. Ease the oysters into the pan with a slotted spoon. Fry until lightly browned, turning as necessary. Remove and drain on paper towel.
5. Brush the bread with the Monkfish liver oil and sea salt, then grill, turning once, until browned around the edges.
6. Slice the Monkfish liver thinly and top the toasts.
7. Toss the greens with vinaigrette. Place it on a platter, surrounded by the warm fried oysters.
8. Serve the salad with the Monkfish liver canapés.

Our Chef, Christian Etienne, offers you this Truffle recipes on www.rabasse.com and his
Monkfish Liver recipes on www.monkfish-liver.com
