



Monkfish Liver, Smoked Duck Breast and Chocolate

Serves 6



The Market Basket

Monkfish liver Truffieres de Rabasse

¼ pound (100g) dark chocolate,
preferably Guanaja or other 70%
cacao

Little slices of smoked meat such as
duck breast (from Austria or
Switzerland)

½ cup (10 cl) milk
Seshuan pepper

The Chef's Tip

Try to taste all at once !

The Recipe

1. In a double boiler, melt the chocolate without burning it. Pour it onto a chocolate work surface such as a cool marble and work it until it cools. Cut rounds.
2. Mix the milk with the Monkfish Liver in a mixing bowl, until it becomes a mousse-like texture.
3. Spread this Monkfish mousse on toast, add pepper + a thin slice of duck breast on top.
4. Put the Chocolate chips on the side.

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