



## Monkfish Liver Cappucino

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Serves 6 or more in smaller goblets (aperitives, cocktails, buffets?)



### The Market Basket

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1 jar Monkfish Liver Truffières de Rabasse

2 cups (500 ml) whole mil

Celery salt

light cream (for whipped cream)

Decoration : Sprouts or baby salad

### The Chef's Tip

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### The Recipe

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1. Whip the cream with the monkfish liver. Lightly salt and refrigerate.
2. Place in a small glass such as shot glasses or goblets.
3. Mix evenly 2 tablespoons of monkfish liver and the cream. Do as for a whipped cream. Create your own "cappuccino effect" : Use the whipped cream as you would use foam for Cappuccino and put this monkfish liver whipped cream on top of each goblets.
4. Sprinkle with celery salt. Serve with a small taste of salad or sprouts.

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Our Chef, Christian Etienne, offers you this Truffle recipes on [www.rabasse.com](http://www.rabasse.com) and his Monkfish Liver recipes on [www.monkfish-liver.com](http://www.monkfish-liver.com)