



## Carpaccio of Monkfish Liver with Tomato, Truffle Juice, Ricotta Cheese

---

Serves 4



### The Market Basket

---

1 jar of Monkfish Liver Truffieries de Rabasse

Truffle juice : in jar or better in RabasseSpray !

18 cherry or grape tomatoes  
80g (3oz) fresh goat cheese or ricotta  
80g (3 oz) Hazelnuts

### The Chef's Tip

---

This hazelnut paste brings out the sweetness of the monkfish liver and ricotta cheese.

### The Recipe

---

1. Preheat the oven to 225°F (100°C)
2. Place the hazelnuts on a baking sheet and bake until the skins have loosened. Check often, and at first smell of toasted hazelnuts, remove them from the oven. Place in a kitchen towel, rub the skins off, and place the peeled nuts in the food processor. Pulse until you get a thick paste.
3. Wash and seed the tomatoes. Use a serrated knife to slice them thinly
4. Slice the monkfish liver the same size as the tomatoes. Alternating slices, arrange them around the plate.
5. Arrange a little dome with 2 tablespoons of Ricotta cheese in a corner of the plate. Put a teaspoon of the Hazelnut crème on top of the Ricotta.
6. Spray the Truffle Juice over the monkfish and tomatoes as a final touch.

---

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)

---