



Tectonic plates : Oysters Terrine & Fruit Chutney

A delicious idea for sophisticated buffets and aperitifs

For 20 cocktail toasts or 8 first course plates



The Market Basket

1 jar Oysters Terrine (200g)

Truffières de Rabasse

1 of each fruit: banana, apple, pear,
kiwi

1 clove garlic

½ inch (1 cm) fresh ginger

Sweet Balsamic vinegar or Balsamic
glaze

Thinly sliced bread

The Chef's Tip

This perfect marriage between sour
and sweet flavors, chilled and warm,
soft and crunchy textures will Waoo
your most sophisticated guest.

The Recipe

1 Peel and mix the ginger into a puree. Peel and dice the garlic.

2 Rinse and peel the fruits. Cut them in 1/2-inch dice. Place them in a lined,
heavy-bottomed saucepan along with a dash of balsamic vinegar or
Balsamic glaze, ginger and garlic.

3 Cook over low heat until the fruits become a sweet and soft purée.

4 Deglaze with a dash of vinegar.

5 Spread the refrigerated Oyster Terrine on warm toasts. Place a teaspoon
of Fruit purée on top of each.

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