



## Canapés of Smoked Monkfish Liver & Mushrooms

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You can choose between fresh Cep (Porcinis), Pleurotus (Oyster Mushrooms), or Chanterelles (Fairy Ring mushrooms).

For 20 cocktail canapés or 6 first course plates



### The Market Basket

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1 jar of Smoked Monkfish liver  
Truffières de Rabasse

200g of Fresh Wild mushrooms  
Fleur de Sel sea salt

### The Chef's Tip

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We use a traditional smoking room to prepare our smoked monkfish livers. This is why you will find a natural and refined taste of smoke and wood in this recipe.

### The Recipe

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1. In a sauté pan, sweat the minced fresh oysters (or other mushrooms) without any oil or butter.
2. Don't overcook, but leave them crunchy.
3. Cut the slices of bread in half and toast them.
4. Top the toasts with the slices of Monkfish Liver.
5. Top with mushrooms and a pinch of Fleur de Sel.

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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)