



Canapés of Monkfish liver with Vegetable & Truffle Spread

Serves 6 first course plates or 20 cocktail canapés.



The Market Basket

1 jar of Monkfish liver (Smoked or Natural) Truffières de Rabasse
1 jar or Vegetable & Truffle Spread Truffières de Rabasse

1 Country styled bread
1 spunt of Cherry Tomato or Cocktail Tomato
1 or 2 biscuit cutters

The Chef's Tip

This spread is one of my favorite recipe. I made it on the basis of the traditional Provençal dish : "the Ratatouille". I added some Black Truffle and the taste of sugar, and the result is balanced and tasty.

The Recipe

1. Use the Biscuit cutters to make fun and original shapes in the slices of Bread. Remember : Bitesize canapés are easier to eat!
2. Toast your canapés and spread the Vegetable & Truffle Spread on it.
2. Just before serving, get your monkfish liver from the fridge and remove the liver from the jar. slice it. use again the same biscuit cutter than for he bread and put the monkfish on the canapés.
3. Decorate each canapé with half a tomato.
4. You can fix all the ingredient together on the canapés with a small wooden pique.

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