



## Monkfish Liver Toasts with Passion Fruit

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Serves 6 plates or 20 minis cocktail canapés



### The Market Basket

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1 jar Monkfish liver Truffières de Rabasse  
4 fresh passion fruits  
¼ cup (50g) sugar  
½ cup (100ml) water  
2 leaves gelatin, softened in cool water for 15 minutes or Agar-Agar powder  
Thin-sliced bread, toasted  
2 small zucchini  
Zest of 1 lemon

### The Recipe

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1. Top warm toasts with slices of chilled monkfish liver.
2. Peel the zucchini and cut into 1/8-inch dice. Dice the lemon zest the same size. Scatter zucchini and lemon over the monkfish.
3. Passion fruit mini jellies (optional) to be prepared the day before. Split open the fruits and remove the pulp. Mix it with the sugar, water, and softened gelatin. Place in a shallow dish in the refrigerator. Unmold 2 mini-gelees and place them on the plate.

### The Chef's Tip

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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)

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