



Toasts of Monkfish Liver, Sea Cream, and Mango-Carrot Sauté

Serves 6



The Market Basket

½ jar Monkfish Liver Truffieries de Rabasse

1 cup heavy cream
1 ripe mango, peeled
2 carrots, sliced ¼ -inch thick and boiled or steamed
Thinly sliced bread, toasted
Decoration : Edible flowers such as orchids, natursiums (optional)

The Chef's Tip

Make your plate different by decorating with fresh edible flowers.

The Recipe

1. In a deep mixing bowl, whip the cream with the Monkfish Liver. Keep chilled until the last minute.
2. Cut the mango and carrot into 1/4-inch dice or matchsticks.
3. Arrange on each plate: toasts, 3 slices of Monkfish Liver, the diced mango and carrot. Place the whipped cream in Chinese soup spoons and set on the plate.

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