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ZUCCHINI PIE WITH FOIE GRAS, MAIN COURSE.

INGREDIENTS

- 12 thin slices "Foie Gras" (Ficelles Upignac)
- 200 g rocket (arugula)
- 3cl Belberry Sweet Tomato Vinegar

FOR THE ZUCCHINI PIE

- 1 sheet ready-rolled puff pastry
- 2 zucchinis
- 100g rocket (arugula)
- 1 jar Héritier Tomato and Basil confit
- 2 eggs
- 1 dl cream
- Black pepper

PREPARATION

- Slice the zucchinis horizontally
- Mix the eggs with the cream and season with some black pepper.
- Preheat your oven on 190°C.
- Unroll the puff pastry onto a large greaseproof paper and put it in a tin. Prick holes all over the bottom of the pastry. Layer on the rocket and then the slices zucchini. Pour the cream and egg mixture over the layers vegetables. Finish by spreading the tomato and basil confit over it.
- Bake for 20 to 25 minutes in your oven.

PRESENTATION

- Mix the rocket with the tomato vinegar.
- Serve a wedge of pie with some salad and thin slices "foie gras".

