

THE PERFECT PAIRING

CHEF FRANCK PUTELAT'S RECIPE

Double Michelin Starred / Meilleur Ouvrier de France

LIGHT BOUILLABAISSE

Foie gras-Cockles-Clams-Mussels-Saffron



INGREDIENTS

Duck foie gras 80g: 4
Razor clams: 8
Clams: 34
Mussels: 24
Cockles: 24
Sliced carrot: 8
Sliced potato: 8
Fennel sticks: 8
Celery sticks: 8
Samphire: 40
Mashed potato: 50g
Saffron aioli: 50g
Bread croutons: 40
Fish stock: 0,5l

PREPARATION

- Pan fry the foie gras.
- Keep to one side on kitchen towel.
- Open the shellfish. 🌸🌸
- Cook all the vegetables.
- Add the shellfish.

TO SERVE

- Spoon the vegetables and shellfish onto the middle of the plate.
- Cut the foie gras into small pieces and add to the vegetables/shellfish.
- Then add some mashed potato and aioli on top of the foie gras.
- Scatter over a few croutons.
- And finally pour over the fish stock.

CHEF'S TIP 🌸🌸

- Open the shellfish in sea water.

