



**CREAM OF LENTILLON SOUP TOPPED WITH PIECES OF FOIE GRAS
(PREPARATION 10 MINUTES- COOK TIME 40 MINUTES)**

200 GR OF LENTILLONS, 1 CARROT, 1 ONION, A BUNCH OF PARSLEY, 1
SMALL BLOCK OF COOKED FOIE GRAS,
25 CL LIQUID CREAM, 1 LIFTER OF CHICKEN BROTH.

PEEL AND SLICE THE CARROT. MINCE THE ONION. BROWN TOGETHER IN
OLIVE OIL. ADD THE LENTILLONS AND COVER
WITH CHICKEN BROTH. ADD CHOPPED PARSLEY AND GROUND PEPPER.
COVER AND LET COOK FOR 30 TO 40 MM
IN BROTH.

MIX THE VELOUTÉ AND ADD THE CREAM. POUR THE VELOUTÉ INTO BOWLS
TO SERVE.

ADD SMALL PIECES OF THE FOIE GRAS. SPRINKLE A PINCH OF CRUSHED
RED PEPPER (ESPELETTE PIMENT) FOR FLAVOR.

