



100% animal-friendly • 100% vegetarian

noix gras terrine with rhubarb

1 x noix gras terrine
1 x fleur de sel

- cut into slices
- sprinkle with a little fleur de sel

rhubarb:

500 g rhubarb
2 dl grenadine syrup

- wash rhubarb
- cut into 12 cm long stems
- vacuum seal with grenadine syrup in a vacuum bag
- poach in a steamer at 80°C steam for 25 min and immerse in iced water

finish:

- noix gras terrine on plate
- position rhubarb next to it
- serve with brioche or toast