



100% animal-friendly • 100% vegetarian

noix gras terrine with shallot confit

1 x noix gras terrine
1 x fleur de sel

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

shallot confit:

250 g shallots
25 g butter
25 g sugar
6 dl red wine
3 cl balsamic vinegar
6 dl bouillon
15 g bee honey
1 pc bay leaf
1 x salt and pepper

- peel the shallots and cut into fine strips
- sauté with butter and sugar slowly at low heat
- deglaze with all liquids
- add the honey and a bay leaf and let it simmer for about 2 hours
- remove the bay leaf
- season to taste
- let it cool down

finish:

- noix gras terrine with shallot confit on a plate
- serve with brioche or toast