



100% animal-friendly • 100% vegetarian

noix gras terrine with straw wine jelly and spiced brioche

1 x noix gras terrine
1 x fleur de sel

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

straw wine jelly:

375 cl straw wine
4 g agar-agar

- bring straw wine and agar-agar to the boil and let simmer for 2 minutes on low heat.
- let it cool down
- chop finely

spiced brioche:

310 g flour
25 g sugar
7 g salt
15 g yeast
15 g water
175 g whole egg
190 g butter
15 g gingerbread spice

- dissolve yeast in lukewarm water
- mix flour, sugar, spices and salt in a kettle
- add yeasted water and slowly work the eggs in
- slowly work in the butter flakes
- let the dough prove for 1 hour
- knead together and transfer into buttered and floured moulds
- cover with a cloth and leave to double up its volume
- brush with egg yolk
- bake at 200° c for about 20 minutes

finish:

- noix gras terrine with straw wine jelly on plates
- serve with spiced brioche