

Serves 4.

Ingredients:

04 foie gras scallops (50 g each)

01 ripe, but firm fig

01 tablespoon sugar

01 tablespoon fleur de sel

To garnish:

Frisée lettuce

Vanilla scented olive oil

Balsamic vinegar sauce

Sliced almonds

Chives

Preparation:

Pumpkin galette:

Season the purée with salt and pepper, add the egg yolk, the flour and the chives and mix well, until you have an even dough. Put the dough into the fridge for about an hour.

Grease a non-stick frying pan with butter, put a spoonful of the pumpkin dough into the frying pan and flatten into a circle. Braise both sides.

Cut the fig in four, roll the pieces in the sugar and caramelize quickly in a non-stick frying pan over a high flame. Set aside.

Serving:

Braise the scallops quickly on a high flame, season with fleur de sel.

Put the galette in the middle of the plate and on the galette place a foie gras scallop and on top of that a fig quarter. Arrange the lettuce around the galette and drizzle with the balsamic sauce and vanilla olive oil and then scatter with almonds; finally, sprinkle with chives.

Pumpkin galette:

150 gr. kabocha pumpkin purée

01 egg yolk

01 tablespoon flour

01 tablespoon finely chopped chives

Salt and freshly milled white pepper to taste

Butter for greasing

