

## INGREDIENTS

1 jar of Garden Gourmet Voie Gras  
6 slices of baguette  
1 tbsp pomegranate seeds  
2 dried apricots  
1 cup beet cress leaves or garden cress  
coarsely ground black pepper  
1 tsp extra virgin olive oil

 6 SERVINGS

 15 MIN

 EASY

Indulge in our luxurious voie gras brioche bites! With savory flavours, it's perfect for the holiday season.

## PREPARATION

### 1. Cut the baguette

Cut the baguette into thin slices, drizzle them with olive oil and toast them in the frying pan or in a preheated oven at 200°C. golden brown and let them cool.

### 2. Slice the apricots

Slice the apricots and cut the cress. Remove the Voie Gras from the jar according to instructions on the package or spread the Voie Gras with a knife from the jar on the toast

### 3. final presentation

Top the Voie Gras with apricot pieces, pomegranate seeds and sprinkle with black pepper, salt flakes and garnish with cress leaves.

**CHECK OUT MORE RECIPES AT  
GARDENGOURMET.COM**