

## INGREDIENTS

1 jar of Garden Gourmet Voie Gras  
10g fresh rocket leaves  
1 fresh fig  
2 slices of sweet brioche  
10g of fig chutney  
3g vegan butter

 4 SERVINGS

 15 MIN

 EASY

Bring a touch of elegance to your dinner table with Garden Gourmet's Voie Gras. Get ready to have your taste buds do a happy dance with this recipe!

## PREPARATION

### 1. Prepare the Voie Gras

Unscrew the lid from the jar of the Voie Gras. Dip the jar in good hot water up to the rim for a few seconds and cut along the rim to the bottom with a knife. With some force, knock the jar upside down on a cutting board to allow some air to get between the rim and release the Voie Gras from the jar. Let the Voie Gras stiffen in the freezer for a while so you can easily cut slices with a warm knife.

### 2. Toast the bread

Cut the brioche bread into cubes and toast them with a little butter in a frying pan while stirring until light brown.

### 3. Serve

Spread a layer of fig chutney at the bottom of the glasses. Cut the Voie Gras into cubes and divide them with the brioche cubes in the glasses. Garnish with a wedge of fresh fig and a sprig of arugula.

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