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• **Cepe and foie gras cake**

Preparation

Wash the cepes, cut them into thin slices and pan-fry them until they turn golden. Drain them. Line the small tartlet tins with pork fat, then fill them with cepes. Cut 4 thin slices of foie gras (*one per tin*) then season.

Preparation of the truffle flan mixture

Whisk the egg as if to make an omelette then add the cream. Grate half the truffle and season. Pour this filling into the tins and bake in a preheated oven at 180°C for 40 minutes. Then turn out the flans, slice the rest of the truffle delicately and arrange the slices on top of the flan. Serve them with a mixed salad dressed in Provençal balsamic vinegar and extra virgin olive oil.

Drink

Château la Calisse Rouge Etoiles - Syrah et Cabernet Sauvignon

Ingredients (serves 4)

- 8 thin slices pork fat
- 4 tartlet tins (15cm diameter)
- 800g cepes (mushrooms)
- 200g fresh foie gras
- 1 egg
- 300ml single cream
- 160g black truffles Salt & pepper