

Texturas **lota**

## Foie royale



### For the foie royale

- 300 g foie gras
- 120 g consommé (recipe in Gellan; consommé tagliatelle)
- 0.8 g lota
- Salt
- Black pepper

- 1 Cut the foie gras into cubes and leave to warm at 35 °C.
- 2 Mix the consommé and lota in a saucepan and heat to 95 °C.
- 3 Put the foie gras in the blender and add the hot consommé.
- 4 Correct salt and pepper and shred to obtain a light, even mass.
- 5 Pass through the colander and leave to gelify in a dish.