Foie gras seared

Apple roulade
Cut a10″ x1″ piece of puff pastry
Brush apricot marmalade on it , lay sliced apples and roll .
Bake 20 min at 325
Cut a foie slice half inch thick , salt and pepper, Heat a skillets for 2 min and sear the foie 2 min on both sides and 2 min in oven.
Place the foie on your serving dish with the apple tart
Throw out the grease from the foie
And deglaze the pan with a splash of creme de cassis and ad 3 oz of Demi glace bring to a boil and pour over foie gras
Garnish with greens

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