

FOIE GRAS (GANSLEWER)

Alsace



6768 Alsace

+ Description

Foie gras comes in loaves, terrines and more rarely in pie form, which earned the Strasbourg version of foie gras its reputation at the end of the 18th century thanks to Jean-Pierre Clause, the chef and pastry cook of Maréchal de Contades. In fact, geese have been force-fed since the days of Ancient Egypt and this practice was then continued for a long time by the Jews living in Central Europe. Foie gras can be served fresh, cold or pan-tossed on all festive occasions.