

Foie Gras



11-11rev



In the tradition of Elevages Perigord, the foie gras is taken exclusively from moulard ducks. Elevage Perigord was the first in North America to raise the ducks from eggs to the final product.

The ducks are raised without antibiotics or hormones and are uniquely 100% corn fed.

a new world of
FROZEN & SPECIALTY FOOD



Deep Frozen Foie Gras Features

- Cooks Like Fresh
- No Market Fluctuations
- No Oxidation
- Minimal Melting
- Texture Integrity
- Extended Shelf Life (up to one year)
- Same Day Processing for Maximum Freshness



FOIE GRAS SLICED

Convenient and ready to use for a la carte applications.

- *Portion Controlled Pieces of 1.75oz
- *Center Cut Slices Only
- *100% Yield
- *Resealable Aluminum Pouch

Item #50411 Pre-Sliced Foie Gras - Grade A
Pack / Size: 2 x 2lb (18 slices per bag - approx. 1.75oz each)

COOKING DIRECTIONS

- From Frozen - pan sear at medium heat
- From Thawed - pan sear at high heat



FOIE GRAS LOBE

Versatile for terrines, pates or torchon. Can also be used pan seared.

- *Once thawed, use like fresh

Item #55411 Foie Gras Lobe - Grade A
Pack / Size: Foie Gras Lobe range from 1.1 - 1.35lb.
Number of pieces per case:
*10 pc (from 1.1 - 1.3lb)
*8 pc (over 1.3lb)



FOIE GRAS CHUNKS

Perfect for enhancing sauces and dishes such as risotto or stuffing.

- *Cost Effective

Item #50412 Foie Gras Chunks
Pack / Size: 10 x 1lb

