

# SPECIFICATION SHEET



## MOUSSE ROYALE OF DUCK FOIE GRAS 4.9 OZ

Handmade and cooked by us, this recipe offers a perfect balance of taste and texture. This fine emulsion of Foie Gras (70%) has been blended with some cream and eggs to give it an unrivalled smoothness, before being enhanced by a touch of salt, pepper and the sweet perfume of Armagnac. This unique Rougié recipe is presented in a generous and convenient 4.9 oz format.

Its charm also lies in its versatility: it can take its place as the centerpiece of a plate or be used as an ingredient to enhance a stuffing or give rise to a most exquisite espuma. An invitation to the art of gastronomy in all its splendor.

### INGREDIENTS

Duck Foie Gras, water, duck fat, liquid whole eggs, salt, Port (Tawny Port, Salt, Pepper), modified milk ingredients, white pepper, sodium erythorbate, sodium nitrite

### PRACTICAL INFORMATION

<b>Name</b>	Mousse Royale of Duck Foie Gras	<b>Storage</b>	1 year, 36°F/40°F
<b>Packaging</b>	Plastic terrine	<b>Units per case</b>	12
<b>GTIN 14</b>	079343005850	<b>Net unit weight</b>	4.9 oz
<b>Rougié code</b>	5000125	<b>Gross case weight</b>	4 lbs
		<b>Case dimensions</b>	11" x 8" x 4"

### ALLERGENS

	Yes	No
Peanut		●
Nuts		●
Sesame		●
Milk	●	
Egg	●	
Fish		●
Soya		●
Wheat, triticale		●
Mustard		●
Sulfites	●	
Crustaceans		●

### COMMITMENTS and CERTIFICATIONS

**Quanard**   
ÉLEVÉ ET TRANSFORMÉ AU QUÉBEC

