

Upgrade your holiday appetizers with The Gourmet Shop.  
Get *bougie* with Rougie Mousse Royale Duck Foie Gras.

*what you'll need...*

- Rougie Foie Gras Mousse Royale
- Three Little Pigs Petits Toasts
- d'arbo Sour Cherry Jam
- fresh thyme
- black pepper



Tart but with a slight sweetness, the sour cherry will enhance the earthiness and richness of the foie gras. Simply slice and place your Rougie on top of Petit Toasts. Place a small amount of the sour cherry jam on top. Top with a sprinkle of fresh thyme and a light dusting of freshly cracked black pepper. Prepare to amaze your guests.