

# Foie with caramelized onion

4 canapes

🕒 50 minutes

*A really savory canape to accompany the Red Vermut Falset.*

## Ingredients

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- 4 foie escalopes
- 4 toasts
- 3 purple onions
- 3 spoons of brown sugar
- 1 spoon of Modena vinegar
- 1 dl of Pedro Ximenes
- 3 spoons of ÈTIM extra virgin olive oil
- salt flakes
- salt
- pepper

## Preparation

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*Peel the onion and cut it into slices. Heat the oil in a pan and cook the onion over low heat during 25 minutes.*

*Then, add the sugar, the salt and the pepper and cook it for 10 more minutes.*

*Bring the Pedro Ximenes to the boil, and leave it cooking for 10 minutes to get a reduction. Let it cool.*

*Brown the foie in a very hot pan without oil during 30 seconds on each side.*

*Cover the toasts with the caramelized onion, add the foie escalopes, and add the salt flakes and finish it with some drops of Pedro Ximenes reduction.*