

FOIE GRAS

ANAIS: Ahora voy a la granja de la señora LACROIX, criando gansos y patos. También es conocido por su excelente foie gras que se conoce en toda Francia. Veremos con ella la cria de gansos y patos, la práctica de la alimentación forzada y la fabricación de foie gras. Además de algunas ideas de recetas que podríais reproducir. Hablaremos en inglés durante esta entrevista.

ANAIS: Hi Miss LACROIX, you have a big farm with many geese and ducks !

EVA: Hi ! Yes, I am very proud of it !

ANAIS: I have few questions for you about your farm and your production so can I ask them?

EVA: Yes, there is no problem.

ANAIS: Perfect, so first, how are your geese raised and fed?

EVA: Geese and ducks live in the nature and they breathe pure air, they are fed on cereals and various greens; they are also individually fed twice a day.

ANAIS: What is the difference between a goose from Toulouse and other goose?

EVA: The goose from Toulouse is the heaviest and most massive of the geese. It comes in two variants: with and without flaps. Mainly are used for the production of fatty liver, its flesh is nevertheless thin.

ANAIS: Ok, so there are different types of geese. Then what is exactly the "foie gras"?

EVA: Foie gras is the liver of a goose or duck specially fattened through a feeding process for a specific period of time.

ANAIS: Ok, and what does consist in "fattening"?

EVA: Fattening consists in giving ducks or geese a large quantity of food two to three times a day, depending on the species, for a short period of time. Moreover, a foie gras isn't a diseased liver, it's a healthy liver.

ANAIS: I heard that "foie gras" was an ambassador of French culture and gastronomy is it true?

EVA: Yes, "foie gras" is a precious heritage the French are very proud of. Appreciated by gourmets around the world, it plays a leading role in the influence enjoyed by French

cuisine. Foie gras is the symbol of an exceptional meal.

ANAIS: And when do we eat it?

EVA: For most French people, the simple mention of foie gras is synonymous with tradition and regional roots, refinement and the pleasure of eating, of sharing and of conviviality. So you can eat it for Christmas, the New Years...

ANAIS: Ok, to conclude, what recipes do you recommend?

EVA: For example, you can make a classic terrine of foie gras : so a perfect foie gras must be smooth, supple and firm to the touch. Its colour must be uniform.

ANAIS: All these recipes look tasty ! Just a last little question, what is the difference between goose foie gras and duck foie gras?

EVA: More duck foie gras is eaten than goose foie gras. It's more "rustic" with a stronger taste. Goose foie gras is delicate and sweet on the palate. And goose foie gras is generally a little pinker than duck foie gras and it's more expensive too.

ANAIS: Thank you for your hospitality and for answering my questions Miss LACROIX.

EVA: It was a pleasure.

ANAIS: Have a good day, bye.

EVA: Have a good day too, bye.

ANAIS: Además, mañana tendrais la oportunidad de cocinar "foie gras" con Ambre, Mathilde, Manon y Capucine. Y para la degustacion será el miércoles, después de las presentaciones.