

Plating Guide - Black Angus & Foie Sliders

with guinness cheese, fig jam, red onion confit & green leaf lettuce on brioche served with homemade kettle chips

Ingredients

- Buns
- Black angus sliders
- Foie gras
- Red onion confit
- Fig jam
- Green leaf
- Garnish



Plating Steps



1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Heat buns in microwave for 20 seconds.
3. Build sliders with lettuce on bottom, beef, foie, onion and then jam.
4. Place top bun and skewer it with garnish.
5. Serve with chips not shown.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.