



TOAST WITH RILLETES AND PICKLED ROSE PETALS

This recipe uses goose rillettes, but you can also use other types of rillettes such as rabbit, duck or pork. Important: serve the rillettes at room temperature for the best flavour and texture.

YOU WILL NEED

200 ml white wine vinegar
3 tablespoons maple syrup
1 teaspoon salt
handful unsprayed rose petals
1 packet goose rillettes,
at room temperature
1/2 baguette
freshly ground black pepper

HOW TO MAKE IT

Bring the vinegar, maple syrup and salt to the boil and stir well. Remove from the heat and allow to cool for 10-15 minutes. Immerse the rose petals in water, then place them on a tea towel and gently pat dry. Tear the petals into small pieces and add them to the vinegar mixture while you prepare the toast. Slice the baguette at an angle and toast in a pan or a toaster. Spread the hot toast with the rillettes and sprinkle with the pickled rose petals and freshly ground black pepper.

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