



Fossil Farms Piedmontese Rib Roast with Dijon Mustard Crust and Foie Gras Butter

Ingredients

1 [Fossil Farms Piedmontese 4 LB rib roast](#)

2 tbsp. grapeseed oil

¼ cup Dijon mustard

1 tbsp. honey

2 cups panko breadcrumbs

1 oz. chopped parsley

½ tsp. salt and pepper

Preheat oven to 350 degrees. In a large cast iron pan, add grape seed oil and turn on high heat. Once pan is hot, almost to the point of smoking, sear the Piedmontese rib roast on all sides until evenly browned. Remove from pan and put to the side. In a medium mixing bowl, combine the mustard, honey, salt and pepper and whisk until smooth. Generously cover the Piedmontese roast with the mustard mix. In a second large mixing bowl, mix the breadcrumbs and parsley. Roll the rib roast that has now been seared and covered in honey Dijon in the breadcrumbs. Place on roasting rack in the oven for 25-30 minutes or until the internal temperature reaches 140 degrees for medium rare doneness. Let rest at least 10 minutes before slicing.

For the Foie Gras Butter

4 oz. [Fossil Farms pre-sliced Foie Gras](#)

4 oz. high quality unsalted butter

Pinch of kosher salt, pepper, and nutmeg

Directions

Place the 4 oz. Foie Gras in a plastic zip lock bag. Make an ice water bath and set aside. In salted boiling water poach the Foie Gras until soft and starting to melt, about 2 minutes. Drop the bag in the ice water to cool. Remove the Foie Gras from the water bath and place in food processor. Add butter, salt, pepper and nutmeg and process until smooth. Wrap in plastic wrap and keep refrigerated. To serve, slice Foie Gras butter and place on top of sliced Piedmontese rib roast.