



Rougié, 150 years of expertise at the heart of summer gastronomy

Founded in 1875, our company has stood the test of time, constantly evolving its product range and guaranteeing the excellence of its duck, goose and seafood products. This consistent quality is the result of our mastery of techniques, local produce and innovations, both technical and in terms of animal welfare.

Because we work in partnership with nearly 400 French family farms, we have complete control over our duck production chain, which is part of a responsible approach that cares for the environment from field to plate. Rougié ducks are born, reared and prepared in France. Over the decades, our know-how, combining tradition and innovation, has enabled us to become one of the preferred partners of chefs.

This summer, as for the past 150 years, we are inspiring chefs with products that sublimate the menus and accompany the most daring creations. Rougié continues to position itself as the leader in France on the out-of-home catering market and is pursuing its international expansion.



Rougié products – Summer 2025 Summer delicacies and flavours with duck in the spotlight!

The summer is the season when gourmet delights mingle with freshness. Among the must-tries: whole foie gras from the South-West and confit duck legs, ready in the blink of an eye. Another star product: pre-sliced smoked duck breast, perfect for appetizers or tasty starters, where each slice reveals the expertise of the Maison Rougié.

There's also room for creativity with **raw duck pieces** and **duck aiguillettes**, which lend themselves to inventive recipes, combining fine textures.

Deveined raw duck foie gras, a meanwhile, is a great classic. A must for those special occasions, it embodies the elegance of a noble product, to be enjoyed in any season.

This summer, duck will be the star product on every menu!



Creativity in the kitchen with Rougié raw deveined duck foie gras

Vacuum pack – 4 kg

Rougié deveined raw duck foie gras is a product specially designed to offer great creative freedom in the kitchen, making it possible to create gourmet starters such as terrines, semi-cooked duck dishes, opera montage or to garnish poultry and buck dishes. This product is 100% usable, so you can keep your portion costs under control. The foie gras is deveined by hand, hot, which does not break up the material and allows you to obtain +/- 16 lobes per plate. What's more, hot-freezing the foie gras ensures optimum cooking properties and minimal loss of material.



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Deveining

The qualified staff at Rougié meticulously carry out 'hot' manual de-veining to preserve the integrity of the foie gras. This technique, which requires lengthy training, consists of removing the main vein without destructuring the liver, in order to guarantee the integrity of the material during processing

Confit duck legs on all good summer tables !

6 legs 1600 g – vacuum packed

Rougié foie gras confit thighs reveal all the delicacy of duck with their golden, melt-in-the-mouth texture. Perfectly suited to traditional or institutional catering, the legs are ready to reheat and to be served on the most beautiful plates!

They lend themselves to a multitude of culinary creations: served whole for dishes of the day or shredded to garnish mini burgers, buns, crispy puff pastries, samoussas or apéritif verrines. A signature product that's both authentic and clever, combining culinary tradition with serving efficiency.



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Confiscation

Rougié confit duck legs are a practical solution for chefs looking for regular portions and time savings in the kitchen. Their gourmet, melt-in-the-mouth texture and bone-tight flesh come from the slow, traditional 3-step confitage process. First of all, the meat is pre-cooked, giving it a golden appearance and a crispy skin. Then it is salted with dry salt. Lastly, they are preserved for almost four hours, for an incomparable softness.



Pre-sliced smoked duck breast the star ingredient of summer aperitifs!

250 g – in a protective atmosphere

The duck breast is smoked slowly over beech wood, giving it its natural, pronounced aromatic notes. With its fine flavour, it adds a touch of terroir to many creations, without needing to be cooked. Its practical format makes it easy to incorporate into your creations, while adding a touch of refinement to every occasion.



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Chef's suggestions

Ideal for cold, no-cook preparations, it can be used on apéritif boards, wraps, mini-sandwiches or more contemporary compositions such as seasonal salads or bowls.

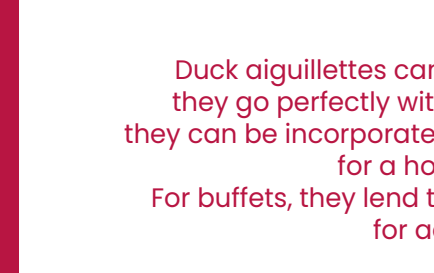
As a main course, it goes well with a creamy risotto, a gourmet quiche or a crisp, thin tart. For cocktails or buffets, its regular, melt-in-the-mouth slices are perfect for savoury verrines, mini-blinis, canapés, tarts or mini-quiches.

The gourmet asset of convivial meals, whole foie gras from the South-West

Bocal 60 g

Rougié whole duck foie gras from the South-West is an exceptional product that embodies all the traditional know-how of the Rougié House. It is the perfect accompaniment to the best of summer moments, whether for a classic apéritif or a more gastronomic dinner. Presented in a jar, it can be placed on any table, blending tradition with bold creations.

Easy to store thanks to its long shelf life (up to one year), Rougié whole foie gras is the ideal solution for professionals looking for a signature product that is both practical and in keeping with the demands of the catering trade.



Service

Chef's suggestions

Its melt-in-the-mouth texture and flavour make it an ideal addition to apéritif platters, whether traditional – with charcuterie, mature cheeses and chutneys – or more upmarket, with a fine selection of wines. As a starter, it is best served on toasted bread topped with a compote of seasonal fruit, for a sweet and savoury combination. It's also perfect on a brunch buffet or at a cocktail party, where it adds a festive, refined touch.



An original and tasty touch with pieces of raw duck foie gras

+/- 100 pièces surgelées IQF – 1kg environ

Pieces of raw foie gras from Rougié, an essential product to enhance any dish.

These melt-in-the-mouth morsels, hand-cut by in our workshops, are sized at around 10g. Then individually frozen, they offer consistency and good resistance to cooking.

A real source of inspiration for Chefs, they can be used to enhance any culinary moment, in a variety of ways (as an amuse-bouche, a salad, or as an addition to a dish), and with great creative freedom.



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Manual know-how

Cutting the pieces by hand is genuine Rougié know-how, part of an approach that combines tradition and innovation.

This method, carried out by qualified operators, guarantees beautiful, regular pieces, reminiscent of the authenticity and precision of a chef in the kitchen. It is applied to high-quality ore to ensure optimum presentation and impeccable texture.

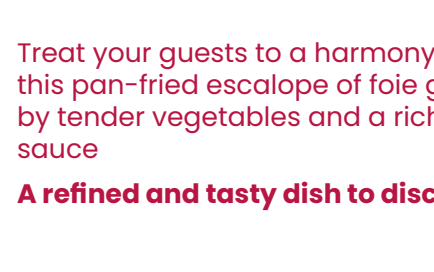
A taste of summer with our raw duck aiguillettes

Approx. 300g – vacuum packed

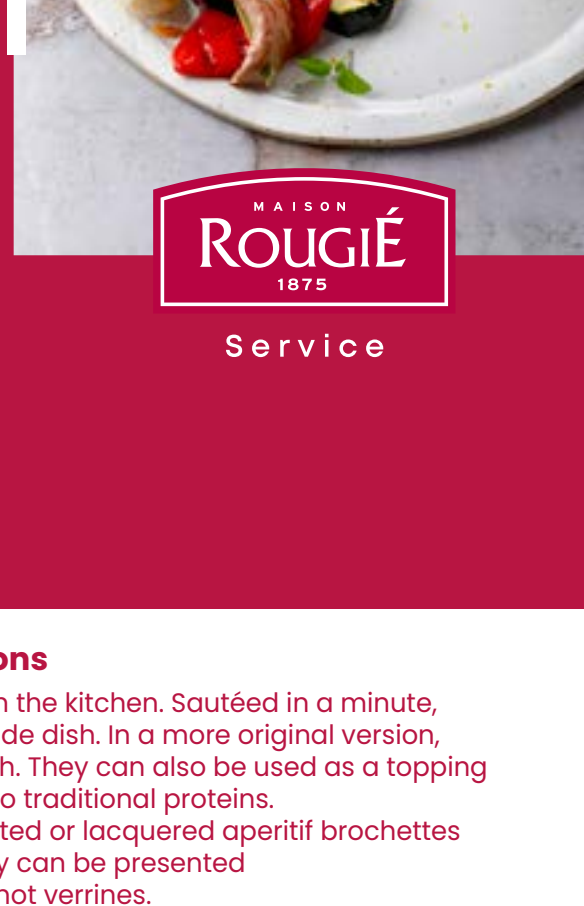
Rougié duck aiguillettes are a practical product, rich in flavour yet low in fat.

Rich in proteins and vitamins, they can be combined with a multitude of flavours to liven up any plate. With their slim, elongated shape, they offer many advantages in the kitchen and can be adapted to suit all styles, from fusion cuisine to street food and traditional dishes.

Tasty and tender, Rougié raw duck aiguillettes are a must in any kitchen.



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Service

Chef's suggestions

Duck aiguillettes can be used in a variety of ways in the kitchen. Sautéed in a minute, they go perfectly with a homemade sauce and a side dish. In a more original version, they can be incorporated into a wrap or a hot sandwich. They can also be used as a topping for a hot bowl, offering an alternative to traditional proteins.

For buffets, they lend themselves perfectly to marinated or lacquered apéritif brochettes for added finesse. For cocktails, they can be presented as mini tapas or tacos, or in hot verrines.

Product ranges overview Maison Rougié

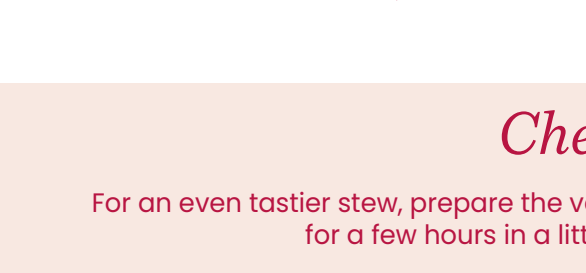
Products from the land and the sea, preparations inspired by tradition or more creative ones and always a taste for authenticity and indulgence: the variety of the Rougié ranges means that they meet every requirement.



Grand Chef

A premium range of products

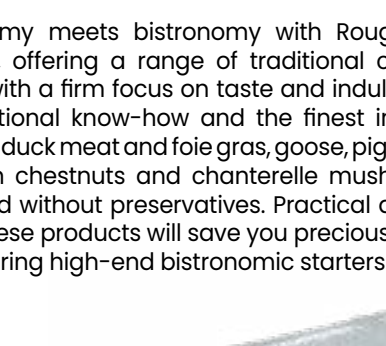
We offer a range of exceedingly high-quality base products, designed to add that special something to the most refined culinary creations. Hand-picked for their texture and consistent size, our exquisite delicacies ranging from fresh duck foie gras wrapped carefully in paper and Normandy scallops, to shelled lobster and even chestnuts and chanterelle mushrooms, all processed without preservatives. Practical and simple to use, these products will save you precious time while offering high-end bistro bistro starters.



SÉLECTION

A range focused on practicality

Comprised of professional-standard products, our Selection range will elevate your menu with French duck and first-rate seafood products. Designed for chefs aiming to impress with generous, gourmet dishes, these products are easy to work with as they have already had input from specialists in terms of their appearance, texture and portions and sizing. With this range you can take back control of your time in the kitchen, making room to give your creativity free rein.

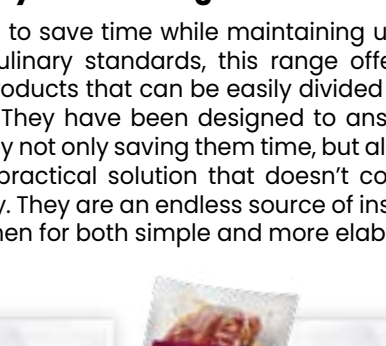


SÉLECTION

— bistro —

A range focused on taste

Gastronomy meets bistro with Rougié's Bistro Selection, offering a range of traditional character terroirs with a firm focus on taste and indulgence. We use traditional know-how and the finest ingredients, including duck meat and foie gras, goose, pigeon, rabbit and even chestnuts and chanterelle mushrooms, all processed without preservatives. Practical and simple to use, these products will save you precious time while offering high-end bistro bistro starters.



SÉLECTION

— bistro —

Our ready-to-use range

Designed to save time while maintaining uncompromising culinary standards, this range offers ready-to-use products that can be easily divided into equal portions. They have been designed to answer chefs' prayers by not only saving time, but also offering a quick, practical solution that doesn't compromise on quality. They are an endless source of inspiration in your kitchen for both simple and more elaborate dishes.



Meet Sylvie Roger, producer at Tillac in the Gers (32)

In the South-West of France, Sylvie, a producer and partner of Rougié, works as a family with her husband and son on a farm that combines passion, tradition and commitment. Committed to sustainable agriculture, she relies on family transmission, food autonomy and renewable energies to build a responsible model. At Tillac, her ducks live in the open air, in large open spaces, and are fed exclusively with cereals grown locally in the South-West, guaranteeing their well-being throughout their lives.

This daily commitment is part of Rougié's approach, which focuses on working closely with its families of producers to guarantee the traceability and total control of its products.

At Sylvie's, excellence and know-how are cultivated on a daily basis.



Summer recipe idea Escalope de foie gras with summer vegetables

Treat your guests to a harmony of flavours with this pan-fried escalope of foie gras, accompanied by tender vegetables and a rich, fragrant tomato sauce

A refined and tasty dish to discover.

4 pers. 40 min

Ingredients

- 1 leek
- 1 courgette
- 2 carrots
- 2 tomatoes
- 1 garlic clove
- 100 g butter
- 1 dl duck juice

Preparation

- **Prepare the vegetable :** Cook the vegetables separately in boiling salted water. Chop them to your liking and fry them in butter.
- **Prepare the tomato compote:** Crush the tomatoes and cook them with the crushed garlic. Then reduce to a fine purée.
- **Prepare la sauce :** Reduce the duck juice and add the tomato purée to make a tasty sauce.
- **Fry the escalope :** Gently fry the foie gras escalopes, colouring them well on both sides.
- **Set the plate:** Arrange the vegetables on the plate, add the pan-fried foie gras escalope and top with the reduced tomato sauce

Chef's advice

For an even tastier stew, prepare the vegetables in advance and leave them to marinate for a few hours in a little clarified butter and fresh herbs.

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Maison Rougié

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