

21 French First Course Appetizer Recipes Voted Best Of

Looking for the perfect French appetizer to start your next meal? Look no further! We've compiled a list of 21 French first course appetizer recipes that are sure to impress your guests. From classic dishes like escargots and foie gras to more modern creations like tuna tartare and smoked salmon rillettes, there's something for everyone on this list.



No La La!: 21 French First Course (Appetizer) Recipes

Voted "Best OF" by Sherry Casey

★★★★★ 5 out of 5

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Enhanced typesetting : Enabled
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Classic French Appetizers

No French meal would be complete without a few classic appetizers. Here are a few of our favorites:

- **Escargots:** These snails are cooked in a garlic-herb butter sauce and served in their shells. They're a classic French delicacy that's sure to impress your guests.

- **Foie gras:** This fatty liver pâté is made from the liver of a duck or goose. It's a rich and decadent dish that's often served with a sweet fruit sauce.
- **French onion soup:** This classic soup is made with caramelized onions, beef broth, and melted cheese. It's a warm and comforting dish that's perfect for a cold winter day.
- **Pâté de campagne:** This rustic pâté is made with pork, liver, and spices. It's a hearty and flavorful dish that's perfect for serving with bread or crackers.
- **Quiche Lorraine:** This savory tart is made with eggs, cream, cheese, and bacon. It's a classic French dish that's perfect for breakfast, lunch, or dinner.

Modern French Appetizers

In recent years, French cuisine has seen a resurgence of interest in modern and innovative dishes. Here are a few of our favorite modern French appetizers:

- **Tuna tartare:** This dish is made with raw tuna that is chopped and mixed with a variety of ingredients, such as capers, onions, and herbs. It's a light and refreshing appetizer that's perfect for a summer party.
- **Smoked salmon rillettes:** This spread is made with smoked salmon that is mashed with cream cheese, butter, and herbs. It's a creamy and flavorful appetizer that's perfect for serving with crackers or bread.
- **Truffled potato soup:** This soup is made with potatoes, cream, and truffles. It's a luxurious and decadent dish that's perfect for a special occasion.

- **Caramelized onion and goat cheese crostini:** These crostini are made with caramelized onions, goat cheese, and balsamic vinegar. They're a sweet and savory appetizer that's perfect for a party.
- **Asparagus and prosciutto bruschetta:** These bruschetta are made with asparagus, prosciutto, and Parmesan cheese. They're a light and flavorful appetizer that's perfect for a spring or summer party.

No matter what your taste, there's sure to be a French first course appetizer on this list that you'll love. So next time you're looking for a special appetizer to start your meal, be sure to give one of these recipes a try.



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