

APPLE AND GINGER FOIE ROYALE TART

By Chef Dan Moon

Foie Royale



APPLE COMPOTE

INGREDIENTS

- 4 Braeburn apples
- 2 cooking apples
- Handful of raisins
- 2 spoons of Demerara sugar
- 1 vanilla pod
- 1 pinch of mixed spice
- 1/2 teaspoon of ginger powder

METHOD

Peel apples and small dice, put in pan with sugar and slowly cook down until soft.
Add raisins and cook for a further couple of minutes.
Add vanilla and mixed spice and take off heat.

Add 1/2 teaspoon of ginger powder in the apple compote when cooking apples.

FOIE ROYALE BUTTER

INGREDIENTS

- 200g goose Foie Royale Entier
- 125g unsalted butter
- Splash of sherry vinegar

METHOD

Dice up butter and Foie Royale. Put in a blender and add sherry vinegar and blend until smooth. Then put in a piping bag with a star nozzle.

TARTLET

INGREDIENTS

- 4 sheets of spring roll pastry

METHOD

Cut 4 large circles and stick them together with melted butter so it's double thickness.
Put them in your required tartlet mould and cook at 160°C for 12-14 mins until golden brown.

TO PLATE

Fill tartlet with Apple compote, pipe Foie Royale butter on top. Finish with gingerbread crumb, ginger crisps, popcorn shoots and dill.