



100% animal-friendly • 100% vegetarian

noix gras terrine with apricot- lemon thyme compote and pistachios

1 x noix gras terrine
1 x fleur de sel

- cut into slices
- sprinkle with a little fleur de sel

compote:

500 g apricots
100 g sugar
0.25 dl white wine
1 tbsp lemon thyme leaves

- wash and destone the apricots
- cut into 5 x 5 mm cubes
- put in a pot with sugar and white wine
- reduce the mixture
- let it cool down
- chop lemon thyme finely and mix in

finish:

- noix gras terrine on a plate
- arrange apricot-lemon thyme compote next to it
- sprinkle with pistachios
- serve with slices of brioche or toasted bread