



100% animal-friendly • 100% vegetarian

noix gras terrine with apple jelly

1 x noix gras terrine
1 x fleur de sel

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

jelly apples:

100 g sugar
25 g rosemary
100 g apple juice
300 g apple brunoise

- caramelize sugar with rosemary
- deglaze with apple juice and let it simmer gently
- strain
- add apples and reduce
- form balls with an ice cream scoop and chill

200 g beetroot juice
100 g water
10 g rosemary
20 g sugar
3 g salt
3 g kappa (texturas)

- boil water, beetroot juice and chopped rosemary
- let it cool down and strain
- add salt, sugar, kappa and bring to boil while stirring constantly
- stick rosemary with 2 leaves into the apple balls
- 3 x dip in jelly and let it cool down

finish:

- noix gras terrine with the jellied apples on plates
- serve with brioche or toast