

Goose Liver With Caramelised Apple

Ingredients

2 cups of port
1 bay leaf
1/4 tsp black peppercorns
2 tbsp cold butter
2 tbsp balsamic vinegar
salt & pepper

2 pieces of goose liver
1 apple (not granny smith)
sugar
salt & pepper

some nice salad leaves
6 cherry tomatoes
oil

Method

Prepare salad with some simple dressing. Arrange on plate.

Put port, bay leaf, peppercorns in a pan, on medium heat bring to boil. Reduce by three-quarters to syrupy consistency. Chop butter into small pieces but don't add yet. Once port reduced strain it. Add chopped butter bit by bit and mix in. Add the balsamic vinegar. Season.

Heat frying pan, add liver, season. Sear each side for 90s. Take off heat. Peel and core apple. Slice into 6mm thick slices (about 6 slices). Heat another frying pan, sprinkle liberally with sugar and wait for it to melt. Add apple slices and cook each side for 30s.

Arrange apple slices on plate, put liver on top, pour on sauce.