



## Canapés of Monkfish liver & Apple Compote

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The marriage of cool-warm, sweet-acid stimulates the palate and will raise the eyebrows of your guests.

For 20 mini cocktail canapés or 6 first course plates



### The Market Basket

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1 Jar Monkfish liver Truffières de Rabasse  
Natural, Smoked, with Ginger, with Sauternes, or the one you prefer!

2 Apples  
2 or 3 tablespoon of Brown Sugar  
Bread for canapés  
Seasalt "fleur de Sel" (optional)

### The Chef's Tip

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You can add a little bit of Fleur de Sel seasalt : it will empower the combination of tastes !

A white Vouvray or Jurançon wine or even a Champagne will be the perfect accompagnement !

### The Recipe

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1. Select 1 Golden and 1 Reine de Reinettes apple. Peel and remove the core. Cut in 8 and throw into a pot over low heat with a bit of brown sugar.
2. Let cook for 10 minutes uncovered. Turn off the heat and let cool for a few minutes.
3. When it is warm, cut the canapés with the biscuit cutters and toast them. Lightly spread them with the apple compote.
4. Remove the Monkfish Liver from the fridge at the last moment. Slice the liver and then use the biscuit cutter to create the same size and shape as the toasts and place on top.
5. Serve immediately.

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Our Chef, Christian Etienne, offers you this Truffle recipes on [www.rabasse.com](http://www.rabasse.com) and his Monkfish Liver recipes on [www.monkfish-liver.com](http://www.monkfish-liver.com)

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