

# Caramelized Fig and apples in verrine, foie gras and Calvados espuma

Recipe for 8 tapas

## Description

Mini-glass jars of dried figs and diced Cortland apples with a foie gras, Calvados and cider espuma made with a siphon.

## Note

You can use a variety like Golden Delicious and Lobo since they retain their shape during baking.

## Ingredients

### For the figs and apples

- 2 Unit(s) Cortland apple
- 15 Ml Honey
- 4 Unit(s) Dry figs
- 1 Unit(s) Shallot
- 40 Gr Pistachios
  
- Olive oil
- Salt and pepper

### For the foie gras espuma

- 1 Unit(s) Shallot
- 100 Gr Foie gras
- 50 Ml Calvados
- 200 Ml Apple cider
- 250 Ml Cream 35%
  
- Olive oil
- Salt and pepper

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **350 F°**

### General preparation

Peel and cut the apples into small cubes. Finely chop the figs. Finely chop the shallots. Cut the foie gras into cubes.

### For the apples and figs preparation

In a hot pan, drizzle some olive oil and sweat the shallot. Add in the apple dice and cook a few minutes. Season with salt and pepper and add the figs. Reduce the heat and add the honey. Cook a few seconds and take off the heat. Let it cool down completely.

### For the foie gras espuma preparation

In a small pan, drizzle with olive oil and fry the shallots seconds. Add the pieces of foie gras and cook for a few seconds. Add the cider and simmer a few minutes. Add the cream. Salt and pepper to taste and simmer again for a few minutes. Mix everything with a whisk. Finally, strain the resulting liquid with a colander. Transfer to a siphon and add the gaz.

### Dressing your verrines

Place a small amount of apple mixture in the bottom of each glass and then a few pieces of pistachio. Finally drop a little bit of espuma on top with the siphon. Serve warm.

**Bon appétit!**