

POMME D'AMOUR" FOIE GRAS



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Delattre Guillaume



Brouck Jean-Francois

Zazen draws inspiration from the Japanese word meaning “to find inner peace”. The resort in Koh Samui is dedicated to guiding its guests on a journey of tranquility, pleasure and the satisfaction of reconnection to the self. Represented by Brouck Jean-Francois & Delattre Guillaume.

- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

“POMME D'AMOUR” FOIE GRAS

- 2 pcs Granny Smith apple
- 20g foie gras
- 200g sugar
- 100g glucose
- Red food colouring

Methods and Directions

“POMME D'AMOUR” FOIE GRAS

- Using “Parisienne” scoop, scoop out the flesh of the apples and make 8 halves of apple balls. Once you remove the flesh inside allow to rest for 1 hour on tissue paper.



- Fill up the half apple with foie gras and combine 2 apple halves to have a full apple ball. Prepare the caramel with sugar, glucose and water. Do not go over 140°C.
- Add the colouring and dip the ball into the caramel.
- Allow to cool down and serve.

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