



**Vallée de Kaysersberg**  
L'Alsace essentielle <sup>®</sup>

## **GOOSE FOIE GRAS TERRINE WITH APPLES (GANSLEWER)**

*The authentic Alsatian recipe*

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**Number of people: 15**

**Preparation time: 40 min**

**Cooking time: 60 min**

### **INGREDIENTS**

- 2 lobes of goose foie gras, 600 g each
- 20 g salt
- 2 g pepper
- 2 g nutmeg
- 2 g sweet paprika
- 5 cl Gewurztraminer
- 2 apples, goose fat
- Honey

### **THE STEPS**

- Remove the foie gras from the oven 1 hour before processing and separate the 2 lobes.
- Carefully remove the skin from the foie gras with a vegetable peeler and place in a stainless steel container with a lid.
- Sprinkle with the spice mix and drizzle with the wine.
- Place a sheet of cling film over the foie gras, press it to the bottom of the tray and close with the lid (the foie gras must be protected from light).
- Leave to rest in a cool place for 12 hours.
- Wash and peel the apples. Cut into quarters and fry in goose fat and honey. They should be almost cooked.
- Line the terrine with cling film.
- Assemble the terrine, alternating a layer of marinated foie gras with a layer of apples.
- Finish with a layer of marinated foie gras. Press the terrine down firmly and chill for 1 hour.
- Bake in a bain-marie at 75°C for approximately 60 minutes.
- Wait 8 to 10 days before eating your terrine to ensure a soft foie gras.

### **OUR SUGGESTION**

Enjoy a Gewurztraminer Vendanges Tardives to accompany this essential Alsatian festive dish.