



## APPLE AND MUSHROOM GRANITA WITH BRIOTTET CHESTNUT LIQUEUR

### Ingrédients

<b>Chestnut Liqueur</b>	<b>To your taste</b>
Mushrooms	1.2 kg
Golden apples	3
Ceps in powder	
Smoked Tellicherry Pepper	
Salt of Guérande	
Soft butter	70 g
Fluid cream	

### Les étapes

Rinse the mushrooms and peel the apples. Blend everything together (there should be some pieces left in the mixture).

In a saucepan, add the ceps in powder, smoked pepper and salt to the mixture. Finish by adding the butter.

Let it reduce over a low heat and add a little cream and the Chestnut liqueur. Let the liqueur evaporate.

Serve with ham snacked on the plancha.

Enjoy!