



# APPLE AND MUSHROOM GRANITA

## Ingrédients

- Mushrooms - 1.2 kg
- Golden apples - 3
- Ceps in powder
- Smoked Tellicherry Pepper
- Salt of Guérande
- Soft butter - 70 g
- Fluid cream

## Préparation

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.

José, the owner of the restaurant "Le Goret" in Beaune received us in his kitchens to tell us some recipes. An **apple and mushroom granita with Briottet Chestnut Liqueur** (see below) and a blackcurrant cake with Briottet Blackcurrant Liqueur. Let's get cooking! Recipe for 6 people

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