

INGREDIENTS

- 1 jar Garden Gourmet Voie Gras
- 2 sweet fresh apples
- 1 fresh ripe fig
- 11 slices of casino bread
- 2 tsp agave syrup or honey
- 1 jar of fig jam
- 1 tsp balsamic vinegar
- 2 sprigs of fresh thyme
- 1 sprig of parsley
- 2g coarse sea salt flakes
- 1 tsp pink pepper berries



You want to please everybody for Christmas? The vegan Garden Gourmet Voie Gras will know how to make celebrations brighter and bring laughs to the table.

PREPARATION

1. Prepare the bread

Cut out the toasts from the casino sandwiches with a 5cm dough cutter (or shot glass) and toast them in the oven for about 5 minutes at 200 °C until golden brown and let them cool down completely.

2. Prepare the topping (apple compote)

Peel the apples and cut them into small equal cubes.

Bring them to a boil with the agave syrup and a little water. Let them cook for about 5 minutes until they are soft, stirring occasionally. Season with balsamic vinegar, continue cooking, and allow to cool.

3. Prepare the topping (fig jam)

Spoon some fig jam on the toasts

4. Cut the Voie Gras

Take out the Garden Gourmet Voie Gras from the jar by dipping the jar in hot water and shaking it.

Slice the Garden Gourmet Voie Gras to the size of your toasts.

5. Assemble the apple compote toasts

Place a Garden Gourmet Voie Gras slice on the toast, spoon the compote on top and sprinkle with black pepper.

6. Build the fig toasts

Halve the Voie Gras slices and place on the toasts with jam. Garnish with a piece of fresh fig and some parsley.

7. Assemble the nature toasts

Cut the Voie Gras slices out in a star shape and place them on the toasts. Sprinkle with some thyme leaves and crumble some salt flakes and pink pepper on top.

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