

## ***Gordon Ramsay's Apple, Prune and Butterscotch Compote***

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Serves 4-8

*This dessert is perfect for a trio of desserts or a party buffet.*

### **Ingredients**

100ml Armagnac or other brandy

8-10 Semi dried prunes

1 large Granny Smith apple, cored and chopped

1 Vanilla Pod

100g Caster sugar, plus 2 tablespoons

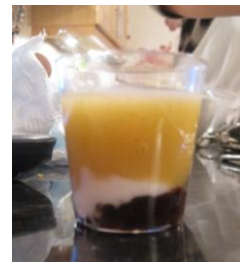
100g Unsalted butter

100ml Double cream

300g Greek yoghurt

### **Method**

1. Heat the brandy in a small saucepan, without letting it boil.
2. Remove the brandy from the heat and stir in the prunes. Leave to macerate overnight.
3. The next day, drain the prunes. Remove the stones and chop roughly.
4. Put the chopped apple in another small pan and trickle over 2 tablespoons of water. Slit the vanilla pod and scrape out the seeds. Mix with 2 tablespoons of sugar, add to the pan and stir into the apple. Heat until sizzling, then cover and cook for 5-7 minutes, stirring occasionally, until soft and pulpy.
5. Cool, then crush with a fork to a chunky puree.
6. In another saucepan, gently heat the remaining sugar with a splash of water until melted, stirring occasionally. When clear, raise the heat, stir in the butter and cook to a **light** caramel colour. **Do not stir.**
7. Remove from the heat and cool for 5 minutes, mix in the cream.
8. Cool to room temperature, and then mix in the apple and chill.
9. Divide the prunes into small shot sized glasses.
10. Stir the yoghurt until smooth, and then spoon half on top of the prunes, followed by the apple mixture. Finally, finish with the rest of the yoghurt.



This is what it should look like before topping with the final yoghurt.

*Tried and tested by the Onecall Hospitality tasting team*

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