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Smoked Goose & Caramelised Apple Sandwich with Juniper Mayo and Watercress

Ingredients

(Serves 2)

4 slices sour dough or granary bread

2 small eating apples cored and sliced

Knob butter

1 pack sliced smoked goose

2 tblsp mayo mixed with 6 crushed juniper berries a squeeze of lemon and a pinch of salt

Small bunch watercress

Method

Foam the butter in a frying pan and fry the apples for a couple of minutes on each side until golden. Spread 2 slices of bread with the juniper mayo, top with watercress, caramelised apple rings and sliced smoked goose. Cover with a bread lid and eat immediately with a large glass of cold cider.

Gently mix all the salad ingredients together in a large bowl.

Heat the oil in a small pan add the walnuts and garlic and cook for a couple of minutes until golden. Remove from the heat and allow to cool for a minute or two before throwing in the chopped parsley and mixing it through.

To serve, place a spoonful of salad on each plate. Top this with sliced smoked goose breast and pour over the garlicky walnuts.