

# Gordon Ramsay's Apple Prune & Butterscotch Compote

## 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



Serves 4-8

## The Method

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

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.

