



Andy's Boudain Noir

Created by Andy Owen

Makes 4 Portions

Ingredients

3 Golden Delicious Apples, peeled, cored and thickly sliced
2 tbsp Butter
2 tsp Light Brown Sugar
2 tsp Vegetable Oil
8 large slices of Black Pudding
4 slices Bacon, cut lengthwise into thin strips
½ cup Cider

Cut each apple slice in half, crosswise.

Melt the butter in a frying pan over a medium heat. Add the apples and brown sugar. Cook, stirring often, for 8–10 minutes, until the apples are softened and slightly caramelised.

Transfer to a plate and keep warm.

Wipe out the pan. Add the oil and heat over a medium-high heat.

In batches, add the black pudding and cook, turning once, for about 6 minutes, until slightly crisp. Keep warm.

Add the bacon to the frying pan and cook, stirring frequently, for about 3 minutes, or until cooked through and slightly crisp. Keep warm.

Add the cider to the pan and increase the heat to high. Boil until reduced and syrupy, stirring up the browned bits in the pan with a wooden spoon.

To serve, place a slice of black pudding on a warmed plate. Add a layer of apples, then repeat with the remaining black pudding and apples.

Top with the bacon strips and drizzle with the pan juices.

Unforgettable!