

RECIPE



CARMALIZED APPLES

Ingredients:

1 Lbs + 11 1/5 Ounce	Apples
6 15/16 Ounce	Sugar
15/16 Ounce	Butter
1/8 Ounce	cinnamon, ground
1/16 Ounce	Orange Zest
1/16 Ounce	Vanilla Bean

Method:

peel, cut apples. Caramelize half of the sugar then add the apples and vanilla bean. Cook the apples adding the second half of the sugar slowly and as needed. When apples are cooked but not mush, add the cinnamon, orange zest and butter.

Yield: 1 1 EA Servings

Allergens:

<input type="checkbox"/> Eggs	<input type="checkbox"/> Fish	<input checked="" type="checkbox"/> Milk	<input type="checkbox"/> Peanuts
<input type="checkbox"/> Shellfish	<input type="checkbox"/> Soy	<input type="checkbox"/> Tree nuts	<input type="checkbox"/> Wheat
<input type="checkbox"/> Sesame seeds	<input type="checkbox"/> Sulfites		

Intolerances:

<input type="checkbox"/> Gluten	<input checked="" type="checkbox"/> Lactose	<input type="checkbox"/> Yeast
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