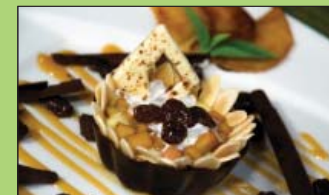




Chocolate Caramel Apple Almond Cup



RECIPE

Ingredients

	Amounts
Turban (de Boer Food L112-06)	1 each
Caramelized Apple Custard, see recipe	2 Tbsp.
Almonds, toasted	1 tsp.
Blizzard (de Boer Food L932-06)	1 each
Caramelized Apples, diced	1 tsp.
Raisins, plumped	1 tsp.
Caramel Sauce	1 Tbsp.
Shavings Dark Round (de Boer Food L411-68)	¼ cup (vol.)
Apple Slices, caramelized	3 each
Mint Sprig	1 each

Preparation Method:

- Fill Turban cup with Caramelized Apple Custard.
- Fan half of Toasted Almonds around rim and top with Blizzard décor, diced Caramelized Apples and half of Raisins.
- Place in center of plate.
- Drizzle plate with Caramel Sauce. Sprinkle remaining Raisins and Almonds on plate along with Shavings Dark Chocolate.
- Place Caramelized Apple Slices on side of plate.
- Garnish with Mint, if desired.

RELATED RECIPE - Caramelized Apple Custard

Ingredients

	Amounts
Eggs, whole	4 each
Milk	2¼ cups (vol.)
Sugar, granulated	1½ cups (vol.)
Applejack	1 Tbsp.
Apples, caramelized, diced	¼ cup (vol.)

Preparation Method:

- Place eggs in mixing bowl. Beat gently.
- Add remaining ingredients. Mix to incorporate.
- Transfer to sauce pan. Heat slowly over low heat, stirring constantly.
- Once mixture is hot, transfer to baking dish and place in 325° oven.
- Bake for approximately 40 minutes.
- Remove from oven. Allow to cool.
- Refrigerate until ready to use.



Turban
L112-06
(W 2.8" x H 0.8")
91 pcs/case



Blizzard
L932-06
(W 1.5" x H 1.9")
6 x 280 pcs/case



Spagueti White
L411-68
5.5 lb/case