

# BRANDIED APPLE BRIE



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 16 servings*

Reorder No.	Description	Amount
671622	Sugar	1 Cup
299405	Unsalted Butter	6 Tbsp.
457341	Heavy Whipping Cream	½ Cup
527009	GFS® Escalloped Apples	10 oz.
	Brandy	1 oz.
456071	Brie Cheese	4 oz.
512541	Sienna Bakery® French Batard	¼ loaf

## Preparation Instructions

### Caramel Sauce

*Wash hands.* Melt sugar down in saucepan, until dark amber and slight smoke. Add melted butter. Slowly stir in heavy whipping cream. Combine until thoroughly incorporated. **Caution: mixture will foam up, and is extremely hot. Handle with care.** *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*

### Cheese & Apples

*Wash hands.* Mix brandy with warmed escalloped apples. Place the small round of brie on a baking pan and top with the apple/brandy mixture. Bake in 370°F oven until cheese is softened. Drizzle Caramel Sauce over top and serve with toasted French Batard slices. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*