

Apple Crisp



| Recipe Rating | |
|---------------|------------|
| Total Time | 50 Minutes |
| Cooking Time | 30 Minutes |
| Total Labour | 20 Minutes |
| Knife Skills | Basic |

| Equipment |
|---|
| Chef's knife/Peeler/Cutting Board |
| Spoon/Spatula |
| Mixing Bowl or Pan |
| ½ size- 2" deep production pans |
| Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart |
| Food Processor/Blender |

| Nutrition Facts | |
|--------------------------------------|----------------------|
| Valeur nutritive | |
| Per 1 serv (83g) / par 1 serv (83g) | |
| Amount | % Daily Value |
| Teneur | % valeur quotidienne |
| Calories / Calories 150 | |
| Fat / Lipides 5g | 8% |
| Saturated / satures 2.5g | |
| + Trans / trans 0g | 13% |
| Cholesterol / Cholesterol 5mg | |
| Sodium / Sodium 35mg | 1% |
| Carbohydrate / Glucides 24g | 8% |
| Fibre / Fibres 2g | 9% |
| Sugars / Sucres 10g | |
| Protein / Proteines 3g | |
| Vitamin A / Vitamine A | |
| Vitamin C / Vitamine C | 2% |
| Calcium / Calcium | 2% |
| Iron / Fer | 8% |

| | 25 Portions | | 50 Portions | |
|--|-------------|------------|-------------|------------|
| | Metric | Standard | Metric | Standard |
| Rolled Oats | 450 gm | 1 Lb | 900 gm | 2 Lbs |
| Brown Sugar | 125 gm | 4.4 oz | 250 gm | 8.8 oz |
| Cinnamon | 5 gm | 1 tsp | 10 gm | 2 tsp |
| Butter | 175 gm | 6.2 oz | 350 gm | 12.4 oz |
| Apples, Fresh, Sliced – Golden Delicious | 1.25 Kg | 2.8 Lbs | 2.5 Kg | 5.5 Lbs |
| Water | 1.5 L | 1.6 quarts | 3 L | 3.2 quarts |
| Lemon Juice | 60 mL | 2.1 fl oz | 120 mL | 4.2 fl oz |

Method



1. In a food processor, place the first four ingredients and blend to make the crisp topping.

In a large bowl, combine water and lemon juice; this is used to prevent oxidation of apples. Wash apples, peel and slice thinly on a clean cutting board. Add to water/lemon mixture until needed.



2. **Bulk Method:** Prepare ½ size- 2" deep production pans with nonstick spray (or coated with butter). Drain apples fully from water bath. Place apples into the pan and cover with Crisp Topping. Cook in Multigen for 30 minutes, or in the delicate section of Multigen for 55 minutes. Remove when done.

Cold Plating: Place 50 gm of apples into a dessert dish and cover with 30 gm Crisp Topping.

3. **Bulk Method:** Cut into pieces for service. Portion into service dishes or leave in bulk for dining room service.

Cold Plating: Place on hot side of tray for retherm cycle.



4. Serve Hot or Cold.

Garnish: **Sliced apples, lemon zest**

Food Accompany: **Ice Cream**

