

## Caramel Apple Streusel



Recipe Rating	
Total Time	75 Minutes
Cooking Time	50 Minutes
Total Labour	25 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)
<b>or</b> Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (150g) / par 1 serv (150g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b>	<b>180</b>
<b>Fat / Lipides</b> 4g	<b>6%</b>
Saturated / satures 1.5g	
+ Trans / trans 0g	<b>9%</b>
<b>Cholesterol / Cholesterol</b> 5mg	
<b>Sodium / Sodium</b> 40mg	<b>2%</b>
<b>Carbohydrate / Glucides</b> 35g	<b>12%</b>
Fibre / Fibres 1g	<b>4%</b>
<b>Sugars / Sucres</b> 22g	
<b>Protein / Proteines</b> 2g	
<b>Vitamin A / Vitamine A</b>	
<b>Vitamin C / Vitamine C</b>	<b>2%</b>
<b>Calcium / Calcium</b>	<b>2%</b>
<b>Iron / Fer</b>	<b>6%</b>

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Apples, Fresh, Sliced	1.5 Kg	3.3 Lbs	3 Kg	6.6 Lbs
Lemon Juice	40 mL	1.4 fl oz	80 mL	2.8 fl oz
Brown Sugar	100 gm	3.5 oz	200 gm	7 oz
Streusel Topping (see Recipe)	400 gm	14.1 oz	800 gm	1.8 Lbs
Caramel Sauce	375 mL	12.7 fl oz	750 mL	25.4 fl oz

**Method**



1. Peel apples, toss in brown sugar and lemon juice.  
Mix streusel topping (if not already assembled).



2. Place a layer of the apple mixture in the bottom of ½ size- 2" deep production pans that have been prepared with nonstick spray (or coated with butter). Add streusel layer & top with caramel sauce. Cook uncovered in Multigen for 30 minutes.

caramel sauce.

**Cold Plating:** Place 120 gm of apples into a dessert dish and cover with 30 gm of streusel topping and top with



3. **Bulk:** remove from Multigen and cut into 150 gm pieces. 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: **Apple Slices, Mint Leaf, Caramel Sauce drizzle**

Food Accompany: **Whipped Cream, Ice Cream**

