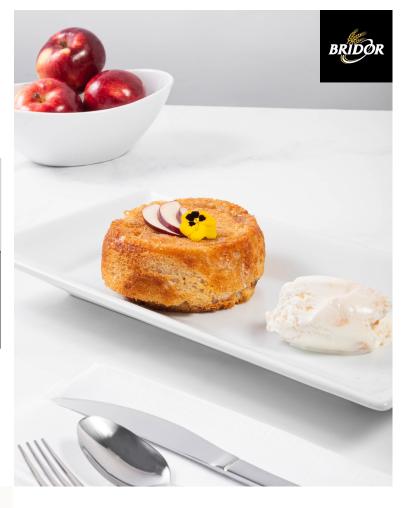


PORTIONS	PREPARATION TIME		COOK TIME	
4	40 min		60 min	
SUGGESTED MOMENTS OF CONSUMPTION :				
BREAKFAST	DINNER	Brund	ch APPETIZER	



## / List of ingredients

RECIPE CREATED BY

John Donadieu, Corporate Chef

Italian Crusty Loaf 52865 Quantity: 1		
Whole apples		
lemon juice		
Butter		
Brown sugar		
Brandy		
Water		

pinch of cinnamon and nutmeg

## / Preparation steps

STEP 1

Peel, core and cut apples into chunks. Melt butter in pan, add apples, sugar, lemon juice, brandy, spices and water.

Cover and cook over medium heat, stirring often until simmering.

Cover and simmer for 10 minutes. Remove lid and continue cooking until thick, about 10 more minutes.

STEP 2

Clarify butter in small pot by simmering on medium heat until milk solids fall to the bottom of the pot.

Trim crust off of bread and slice into 1/3 inch slices. Trim slices to line the bottom, sides and top of 4, 4 inch ramekins.

Brush slices with clarified butter and return to the inside of the baking molds.

STEP 3

Spoon in apple puree into the four lined molds. Top with buttered bread slice.

STEP 4

Bake in preheated 400F degree oven for 15 minutes. Reduce temperature to 350F for 40 minutes until golden brown.

Allow to rest for a few minutes before unmolding.

Serve with custard sauce or ice cream.