

# English Style Apple Charlotte

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



RECIPE CREATED BY  
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BRIDOR

## / List of ingredients



Italian Crusty Loaf 52865  
Quantity: 1

3.5lbs Whole apples

2 tsp lemon juice

6tbsp Butter

2.6 oz Brown sugar

2tbsp Brandy

1tbsp 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.