

Flame Roasted Fuji Apples



PRODUCT DESCRIPTION

Fuji apples with cinnamon and brown sugar

Dilgard Item #
05810

Vendor Item #
77RU7677

INGREDIENTS

Apples, brown sugar (cane, caramel color), sugar, modified corn starch, salt, cinnamon, caramel color, spice, ascorbic acid, citric acid, less than 1% soybean oil added as a processing aid.

Storage/Shelf Life

Keep frozen

Packaging Qty

6, 2.5 lb

Piece Count

6 units per case

Product Benefits

- Pre-roasted and perfectly seasoned.
- Scratch-made quality without the labor or special equipment.
- Heat-and-serve convenience.
- Fuji apples are naturally sweet and tart to complement any dish.

Preparation

- Convection Oven: Heat oven to 350° F. Coat half-size hotel pan with nonstick spray. Arrange 40 oz. apples in single thin layer. Drizzle 2 oz. melted butter over apples. Bake uncovered 14-20 minutes.
- Microwave(1100 watt): Place 40 oz. apples in large microwave dish with 1 oz. butter. Cover. Cook on high 6 minutes. Stir. Cook additional 6 minutes. Stir and serve.
- Stove Top: Heat 1 oz. of butter in a large sauté pan over medium-high heat. Add apples to melted butter. Cook for 13 to 15 minutes over medium-high heat, stirring as needed for even heating. Allow apples to stand 5 minutes for sauce to thicken.

*Serving
Suggestions:*

Great breakfast ingredient:
crepes, pancakes, blintzes.

Great stuffing for pork. APPLE
ALMOND BAKLAVA

APPLE BREAKFAST BREAD

APPLE FRITTERS

APPLE STUFFED BRIE

CAJETA APPLE TARTLET

CARAMEL APPLE & ALMOND
STREUSEL DESSERT

CARAMEL APPLE CINNAMON
ROLLS

Simplot