



Recipes

MISSIONFOODSERVICE.COM

Image not found

Elegant Crisp Apple and Gouda Appetizer

Serves 35

Ingredients:

7 Mission® 8" Heat Pressed Flour Tortillas (10410) , cut into 35 2" rounds
3 small Granny Smith Apples
1/2 cup unsalted Butter
1 tsp. Onion Powder
1/2 tsp. Black Pepper
1/4 tsp. Salt
1/2 tsp. dried Herbes de Provence
3 Tbsp. shredded Parmesan Cheese
12 oz. Chèvre Cheese (Soft Goat Cheese)
12 oz. Smoked Gouda Cheese , grated
3 oz. sliced Almonds , toasted
1/4 cup fresh Thyme , stemmed
1 cup Sugar
1 Tbsp. Honey
2 Tbsp. Water

Directions:

1. Preheat oven to 200 degrees F. Core apples, leaving the apples whole. Slice very thin with a sharp knife or mandolin. Spray a baking sheet with cooking spray. Arrange apple slices in a single layer on baking sheet (or Silpat Mat -non-stick baking mat) making sure the slices are not touching. Bake, turning halfway through cook period, about 1 hour and 40 minutes. Cool in a single layer on a wire rack.

2. Increase oven temperature to 350 degrees F. Place butter in a microwave safe bowl. Place in the microwave for one minute to melt. Mix together butter, onion powder, pepper, salt and Herbes De Provence. Spread with a pastry brush evenly over both sides of the tortillas.

3. With a 2" biscuit cutter, cut each tortilla into 5 rounds. Place on a baking sheet. Sprinkle with shredded Parmesan cheese. Place in oven for 12 minutes, turning and sprinkling with remaining Parmesan halfway through cook time. Cool on wire rack. Arrange each tortilla round in a single layer on a baking sheet. Spread a thin layer of the Chèvre cheese over the tortilla rounds. Place an apple crisp on the Chèvre and sprinkle with grated Gouda cheese, toasted almonds and fresh thyme. Bake at 350 degrees F for 3-4 minutes, until cheese is slightly melted. Cool on wire racks.

4. Place sugar, honey and 2 tablespoons of water in a small sauce pan. Over medium heat, melt sugar and bring to a boil. Reduce heat and simmer until sugar has