

# Crêpes with Apples and Candied Walnuts

## Ingredients

Yield: 24 servings

Reorder No.	Description	1 serving	24 servings
351640	Plain Crêpes, 6", thawed	4 oz.	6 lbs.
302864	Markon® Granny Smith Apples	2 oz.	3 lbs.
311227	Lemon Juice	¾ tsp.	6 flz.
299405	GFS® Unsalted Butter Prints	1 Tbsp.	1 ½ cups
Recipe	Candied Walnuts	1 oz.	1 ½ lbs.
565911	Trade East® Cinnamon-Maple Spice	2 tsp.	1 cup
269204	GFS Caramel Topping	¾ oz.	6 oz.
330442	Whipped Topping	¾ oz.	6 oz.

## Preparation Instructions

*Wash hands. Wash all fresh produce under cool, running water. Drain well. Slice the crêpes into ½" strips. Place in a covered storage container, label, date and refrigerate until needed, for up to 2 days. CCP: Refrigerate at 41°F, or below. Peel, slice and core the apples. Place in cold water with a small amount of lemon juice to prevent browning. Place in a covered storage container, label, date and refrigerate until needed, for up to 24 hours. CCP: Product must be cooled to a maximum internal temperature of 41°F, or less. CCP: Refrigerate at 41°F, or below. Drain and dry serving portion before use.*

## To prepare à la carte:

Place the butter on a heated flat griddle or grill. Add the crêpes, apples, walnuts and cinnamon-maple spice. Toss together using a

metal spatula and cook until heated through. Place the crêpe mixture on a warm serving plate. Drizzle with the caramel sauce and top with the whipped topping.

## Candied Walnuts

Yield: 1 lb.

Reorder No.	Description	Amount
585041	GFS Medium Walnut Pieces	1 lb.
108642	GFS Granulated Sugar	3 oz.

## Preparation Instructions

*Wash hands. Blanch the walnuts in boiling water for 30 seconds. Drain and allow to dry for 1 to 2 minutes. In a stainless-steel bowl, toss the walnuts with the sugar to coat evenly. Working in 8-oz. batches, fry the walnuts in a 350°F deep-fryer for 2 minutes. Drain and place on parchment paper to cool. Place in a covered container, label and date until needed, for up to 1 week. See the Preparation Technique, *Making Candied Nuts*, in the Winter 2009 *Next Course*® for more information.*

## Costs:

Selling Price	\$6.99	Cost per Portion	\$1.68
Profit	\$5.31	Food Cost	24%

## Dinnerware: Syracuse Zen Plate, 9"



Strips of pre-cooked crêpes are sautéed with sliced apples, candied walnuts, butter and cinnamon-maple spice and served with a drizzle of caramel sauce and whipped topping.