



Ingredients

- 65 mL (¼ cup) butter
- 125 mL (½ cup) maple sugar
- 8 Lobo apples, peeled and cubed
- 250 mL (1 cup) Moscato (white wine)
- 65 mL (¼ cup) maple syrup
- 4 croissants, halved
- 125 mL (½ cup) toasted, sliced almonds
- Vanilla ice cream, to taste

Moscato caramelized apples (Christmas)



SERVINGS: 8



PREPARATION TIME: 20 MINUTES



COOKING TIME: 15 MINUTES

Directions

1

Preheat the oven to 300°F.

2

In a large pan over medium-high heat, melt the butter with the maple sugar. Add the apples and sauté them until golden brown. Deglaze with half the Moscato and reduce until you obtain a syrupy consistency. Set aside.

3

In a small pot, boil the rest of the Moscato and the maple syrup. Reduce volume by half. Set aside.

4

Heat the croissants in the oven for about 5 minutes. In each plate, place a half-croissant, garnish with a generous helping of caramelized apples, sprinkle with almonds and drizzle with maple syrup-infused Moscato. Garnish with a scoop of ice cream and enjoy!