



## CARAMEL APPLE

### INGREDIENTS

#### Group 1

Ingredient  
Millionaires Caramel

KG  
0.500

**Total Weight:** 0.500

### METHOD

Caramel Apple

1. Pierce the centre of an apple with a bamboo skewer.
2. Heat True Caramel - Millionaires Caramel until fluid (50°C).
3. Coat the apple in the caramel, allow to cool and repeat the process again.
4. Whilst the caramel is still warm, decorate with crushed nuts or alternatively spin with chocolate.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Halloween



#### FINISHED PRODUCT

Confectionery, Sweet Good