



# Thin Apple Crust and Baked Goat Cheese



20th ANNIVERSARY  
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## Ingredients (Serves 8)

### White Toque

Description	Item code
1 Butter puff pastry 1/2 sheet	64025
8 Goat Cheese Medium slice	57007
Echire salted butter cup	59251
1 tsp Maille Vinegar Balsamic	11100

### At your local supermarket

Description
8 gala apple
Mesclun
Micro greens
Olive oil

## Cooking directions

1. Bake the Puff Pastry between two sheet pan to avoid from rizing.
2. Slice the apples and saute them with Echire Butter.
3. Add the mix of mesclun and micro greens lightly season with olive oil.
4. Top with the warm Goat Cheese previously baked.
5. Finish the plate with a touch of Maille Balsamic glaze.

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**FROZEN & SPECIALTY FOOD**

