

Plating Guide - Baked Granny Smith Apple & Triple Crème Brie Cronut

with ginger brown sugar glaze and salted caramel sauce

Heat at 275F / 135C for 20 minutes

- Baked Granny Smith Apple and Triple Crème Brie Cronut



Garnish Kit (keep cold):

- Caramel Sauce
- Kosher Salt
- Mint Sprig



Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with lid on.
2. Carefully remove cronut from tin and place at center of plate.
3. Dot perimeter of plate with caramel sauce.
4. Lightly sprinkle kosher salt on caramel.
5. Garnish with sprig of mint.

