

Caramelized apples with rosemary and brown sugar |

Recipe for 4 servings

Description

A texture and a gourmet vision

Note

Before serving, you can put them in the oven for a few minutes to serve them hot or warm.

Ingredients

Apples

- 2 Unit(s) Golden delicious apple
- 2 Sprig(s) Rosemary
- 50 Gr Brown sugar

- Butter
- Salt and pepper

Preparation

- Preparation time **0 mins**
- Preheat your **Ofen** at **425 F°**

Cooking

Peel the apples, cut them in half, remove the core and slice them into three wedges.

In a hot frying pan, put some butter, place the rosemary branches, then the apple quarters.

Brown them in the butter, sprinkle with brown sugar, continue cooking, once well colored, turn the apples to caramelize on all surfaces.

During the cooking you can sprinkle them with a tablespoon of rosemary butter, (we say that you feed them).

Set them aside on a plate on the counter.

Bon appétit!