GREEN APPLE
CARPACCIO WITH
RED PLUMS AND
WHITE CHEDDAR
SHAVINGS

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SERVINGS
PER RECIPE: 4

Ingredients:
1 teaspoon freshly squeezed lemon juice
1 cup cold water
1 medium green apple, cored
1 medium red plum, pit removed, sliced paper thin
Sea salt, to taste
2 tablespoons walnut pieces, toasted
2 ounces white cheddar cheese, shaved paper thin
1 teaspoon chopped chives
½ teaspoon Turbinado sugar
3 tablespoons extra virgin olive oil

Directions:
1. Combine lemon juice with cold water in a small plastic bowl and set aside.
2. Slice the apple into rounds. Bathe slices in lemon water to prevent apples from turning brown.
3. Remove from acidulated water after 30 seconds, pat dry, and line a chilled platter with the sliced apples.
4. Layer the remaining ingredients in random fashion on top of the apples to finish the dish.
5. Drizzle with olive oil. Serve chilled.

Nutrition Facts
Serving Size (144g)
Servings Per Container
Calories 200
Fat Cal. 160g

*Percent Daily Values (DV) are based on a 2,000 calorie diet.