



PERRON

## Apple and Perron Aged Cheddar Cheese Croutons

Preparation : 10 minutes • Baking : 10 minutes • 4 servings

### Ingredients :

- 4 slices crusted bread
- 6 tbsp (90 ml) Perron port and cranberry jelly \*
- 2 large fresh apples
- 100 g Perron Aged cheddar cheese, grated
- Lemon pepper

**Preparation :** Slightly toast each slice of bread and garnish with jelly; Peel apples, remove cores and slice; Divide apple slices onto the bread; Cover apples with **Perron Aged cheddar cheese**; Sprinkle with lemon pepper and place on a baking sheet; Bake at 350°F (180°C) for about 10 minutes, to melt cheese.

\* May be replaced with maple jelly.

Perron Cheddar