

# CHEF SHANE & CHEF BETTE'S APPLE BACON DESSERT TACOS



## ingredients:

### For the Dulce de leche:

- + 1 can condensed milk

### For the taco shell:

- + 6 8-inch flour tortillas
- + 1 cup sugar
- + 2 tablespoons cinnamon
- + 1/2 cup ground oats

### For the filling:

- + 15 oz. ricotta
- + 2 teaspoons lemon zest
- + 1 teaspoon vanilla
- + 1 teaspoon sugar

### For the apple candy crisp:

- + 2 oz. butter
- + 5 medium apples, peeled
- + 1/2 cup brown sugar
- + 1 teaspoon cinnamon
- + 1 teaspoon nutmeg
- + 1 cup sliced almonds
- + 2 teaspoons brandy
- + 1/2 teaspoon ginger powder
- + 1 teaspoon salt
- + 1/4 pound Applewood bacon

## instructions

1. To make the Dulce de leche, start with boiling water in a sauce pan with enough water to place your can of condensed milk into and be covered. Boil for two hours.
2. When two hours has passed, remove the can from the water and pour your Dulce de leche into a nice serving vessel. Set aside.
3. To make the taco shells, put your oats into a food processor and chop until they are minced well.
4. Mix the ground oats with the cinnamon and sugar in a shallow pan.
5. Heat oil on the stove and once it's hot, lay in a tortilla to fry on each side.
6. Once done, pull it out using tongs and dredge it in the cinnamon, sugar, oat mixture and fold it over immediately to form the taco shape.
7. Place it on a plate to rest until you're ready to build your tacos.
8. Repeat with all 8 tortillas.

## Chef Spotlight

Chef Shane is passionate about food and family. He loves to cook with his four year old daughter, Sloane.



Chef Bette loves desserts! She has been with Compass Group for over 30 years.



instructions, cont.

9. For the filling, mix ingredients in a small bowl until incorporated. Cover and let rest in the fridge.

10. For the apple candy crisp, chop your bacon into 1/2 inch pieces and sauté until browned. Drain the bacon fat and continue to cook.

11. Peel and seed your apples, cut into pieces and add to the pan.

12. Add and seed your apples. Cut into pieces and add to the pan.

13. Add all remaining ingredients, except the brandy, continue to brown.

14. When seared, add the brandy and stir until the alcohol sears off, remove from heat and let sit for 5 minutes.

15. Now, time to build the tacos! Take the taco shell and spoon in that beautiful ricotta mixture on the bottom (about 3/4 inch high in the shell).

16. Next, add the apple bacon candy,.

17. Finally, spoon the Dulce de leche over the top and sprinkle with powdered sugar.