

RECIPE



Mascarpone, Candied Pecans and Sea Salt-Olive Oil Crackers

Ingredients

- 1 8 oz. container Mascarpone cheese
- 1 cup pecans, lightly toasted, coarsely chopped
- ½ cup grade A pure maple syrup
- ¼ granulated sugar
- 1 tablespoon butter
- 1 container of Sea Salt-Olive Oil Crackers (Z Crackers)

Lightly toast the pecans to bring out the essence of the nuts... put the pecans in a small baking pan. Toast at 350° for 3 to 4 minutes. WATCH CAREFULLY!! Let cool.

Coarsely chop.

Place a piece of parchment paper or a silicone baking mat on a baking sheet. Heat a non-stick skillet over medium-high heat. Melt the butter and add the sugar and nuts. Cook while stirring constantly with a wooden spoon until the sugar melts and turns a golden brown. (There may be some sugar crystals that haven't melted-it's okay.) Turn the hot nuts out onto the baking sheet. Cool completely.

Place a tablespoon of mascarpone on each cracker. Add a few candied pecans on top and drizzle with a little maple syrup. Serve.

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