

THE SEPTEMBER HARVEST HASSELBACK

a dual-flavour apple & cheese skillet

Kreative Cottage Cuisine

The September Harvest Hasselback

Shopping List

serves 4-6

- [ ] 4 LARGE HONEYCRISP APPLES
- [ ] 1 MED RED ONION
- [ ] 1 BUNCH FRESH THYME
- [ ] 1 LEMON
- [ ] 1 WHEEL BRIE CHEESE)
- [ ] 1 BLCK AGED WHITE CHEDDAR
- [ ] 4 STRIPS THICK BACON
- [ ] 1 BRICK SALTED BUTTER
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- [ ] 1 FRESH FRENCH BAGUETTE
- [ ] 1/2 CUP RAW WALNUTS
- [ ] 1/3 CUP DRIED CRANBERRIES
- [ ] 1 JAR HONEY
- [ ] HOT SAUCE
- [ ] APPLE CIDER VINEGAR
- [ ] SUGAR
- [ ] TABLE SALT
- [ ] FLAKY SEA SALT
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Chef's Guide

A Dual-Flavour Apple & Cheese Skillet

Feeds: 4–6 Deck Guests | Prep Time: 15 mins | Cook Time: 20–25 mins

Vibe: Cozy Autumn Deck Gathering | Method: Cast-Iron Oven Bake or Firepit Ember Roast

The Mise en Place (Gather Your Goods)

- **Apples & Vessel:** 4 large Honeycrisp apples (halved & cored) · 2 tbsp salted butter · 10" cast-iron skillet
- **The Cheeses:** 4 oz Aged White Cheddar (Side A) · 4 oz Brie (Side B) (both sliced into thin triangles)
- **Side A (Smoky-Savory):** 4 strips cooked bacon (crumbled) · ½ quick-pickled red onion
- **Side B (Autumn-Sweet):** ½ cup raw walnuts (chopped) · ⅓ cup dried cranberries
- **Glaze & Finish:** Hot Honey (3 tbsp liquid honey + 1 tbsp hot sauce) · Fresh thyme · Flaky sea salt
- **Service:** 1 French baguette (sliced & fire-grilled) · 2 wooden chopsticks (for Hasselback cutting)



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Step 1: PREP & THE HASSELBACK CUT

Quick-Pickle Onions:

- Thinly slice ½ red onion. Whisk ½ cup apple cider vinegar, ½ cup warm water, 1 tbsp sugar, and 1 tsp salt until dissolved. Submerge onions for 20 mins until neon-pink.

Halve & Core:

- Cut apples vertically stem-to-base. Scoop out central seed pockets from the flat side with a melon baller. Keep skin on.

The Chopstick Cut:

- Place an apple half flat-side down between two wooden chopsticks. Make thin 1/8-inch parallel slices straight down. The chopsticks stop the blade from cutting through the base.

The Flex Hack:

- If apples feel rigid, microwave them flat-side down for 20 seconds to soften fibers so slices fan open without snapping.

Step 2: THE DUAL-FLAVOUR STAGING

Stage Side A (Smoky-Savory):

- Tuck White Cheddar slices into every second slit of two apple halves.

Stage Side B (Autumn-Sweet):

- Tuck Brie slices into every second slit of the remaining two apple halves.

Skilled Setup:

- Butter skillet base. Set stuffed apples flat-side down—Side A on the left, Side B on the right.

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Step 3: THE FIRE & BAKE EXECUTION

Option 1 (Cottage Oven Bake):

- Preheat oven to 400°F (200°C). Add 2 tbsp butter to skillet base. Bake 18–20 mins until soft and bubbly. Broil 60–90 seconds for charred skin edges.

Option 2 (Firepit / Grill Bake):

- Place skillet over indirect medium-high embers (or 400°F grill with lid closed) for 20–25 mins until soft.

The 5-Minute Sizzle:

- In final 5 minutes of baking, scatter bacon around Side A, and walnuts + cranberries around Side B to toast in foaming butter.

Step 4: GOLDEN HOUR FINISH & DECK SERVICE

Hot Honey Drizzle:

- Drizzle warm hot-honey in a grid pattern over all four apples immediately off the heat.

Garnish & Color:

- Top Side A with drained neon-pink pickled red onions. Scatter fresh thyme leaves and flaky sea salt over the entire skillet.

Deck Presentation:

- Place hot skillet on a wooden trivet at the center of the deck table alongside warm, fire-grilled French baguette crostinis for dragging through molten cheese and pan sauce.