

This recipe was created especially for La Vida Loca Winery  
by Chef Cody James of Manhattan Catering LLC.

# Poached Apples with Brie

Topped with La Vida Loca Cinnamon Wine Sauce  
To serve 4

## Ingredients:

2 Granny Smith Apples  
12 oz. La Vida Loca Winery Cinnamon Wine  
8 oz. of brie cheese, skin removed  
3 oz. corn starch and cold water slurry

## Directions:

Peel apples, slice in half and scoop out the core. Place apples in heavy sauce pan with cinnamon wine. Bring to a boil then turn off heat, leaving apples in wine. Allow to cool. Save liquid for sauce. Once the apples are cooled, place 2 oz. scoops of brie in center of apple. Place apples and brie in baking dish. Bake in 300° oven until brie is bubbling. While apples are baking, bring cinnamon wine to a boil. Stir in cornstarch slurry and bring to a boil. Take apples out of oven, put on plate, top with cinnamon sauce and garnish with your choice of golden raisins or cookie crumbles.

