



Vol au Vents

AROUND THE WORLD



FRANCE VEGETARIAN - Ratatouille Vol au Vent



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RECIPE

Ingredients

	Amounts
Vol au Vent (de Boer Food R00070)	3 each
Ratatouille Vol Au Vent Filling, see recipe	6 oz (vol.)
Fontina Cheese, shredded	1 oz (vol.)

Preparation Method:

- Place warm Vol au Vent shell in center of plate.
- Push down center of shell to increase depth.
- Fill Vol au Vent shell with Ratatouille Vol au Vent Filling.
- Top with Fontina Cheese. Place in oven until cheese is melted.
- Garnish as desired.
- Serve immediately.



Dinner Vol au Vent/Bouchée 4"
R00100 - 48 pcs/case

RELATED RECIPE - Ratatouille Filling

Ingredients

	Amounts
Olive Oil	2 oz (vol.)
Sweet Onions, diced	4 oz (vol.)
Garlic, chopped	2 Tbsp
White Wine	2 oz (vol.)
Red Peppers, diced	4 oz (vol.)
Green Peppers, diced	4 oz (vol.)
Eggplant, diced	1 cup (vol.)
Yellow Squash, diced	4 oz (vol.)
Zucchini, diced	4 oz (vol.)
Kosher Salt	1 Tbsp
Black Pepper, ground	1 tsp
Fresh Parsley, chopped	¼ cup (vol.)
Fresh Basil, chopped	¼ cup (vol.)
Tomatoes, diced	1 cup (vol.)

Preparation Method:

- Heat oil in sauce pan. Add onions and garlic. Sauté until translucent.
- Add wine. Simmer. Reduce wine by half.
- Add all of the vegetables except for tomatoes. Simmer until vegetables begin to soften.
- Add spices and diced tomatoes. Continue to simmer until vegetables are tender.
- Adjust seasoning as needed.
- Chill and place in storage container.
- Label, date and refrigerate until ready to use.