



Vol au Vents

AROUND THE WORLD



INDIA - Chicken Tikka Curry Vol au Vent



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RECIPE

Ingredients

Amounts

Vol au Vent (de Boer Food R00100)	1 each
Pilau Rice, see recipe	1 cup (vol.)
Chicken Tikka	
Vol au Vent Filling, see recipe	6 oz (vol.)
Mango Chutney	2 oz (vol.)

Preparation Method:

- Place warm Vol au Vent shell in center of plate.
- Push down center of shell to increase depth.
- Spoon Pilau Rice evenly around shell.
- Fill shell with Chicken Tikka Vol au Vent Filling.
- Place 1 tsp of mango chutney on each side of shell.
- Garnish as desired.
- Serve immediately.

RELATED RECIPE - Pilau Rice

Ingredients

Amounts

Ghee	2 Tbsp
Sweet Onions, diced	¼ cup (vol.)
Cloves, whole	8 each
Cinnamon Stick	1 each
Cardamom Pods	8 each
Black Cumin Seeds	1 tsp
Turmeric, ground	½ tsp
Kosher Salt	1 Tbsp
Black Peppercorns, whole	1 tsp
Black Mustard Seeds	½ tsp
Basmati Rice	1 ½ cups (vol.)
Water	2 ¼ cups (vol.)

Preparation Method:

- Heat Ghee in sauce pan. Add onions and sauté until transparent.
- Add spices. Heat for 1-2 minutes to release flavors.
- Add water and rice. Cover and simmer until rice is fully cooked.
- Hold warm until ready to use.

RELATED RECIPE - Chicken Tikka

Ingredients

Amounts

Chicken Tikka Marsala	
Spice Mix	8 oz (wt.)
Water	2 cups (vol.)
Yogurt, Iain	6 oz (vol.)
Chicken Breast, boneless, skinless, diced	2 Lbs (wt.)
Ghee	2 oz (vol.)

Preparation Method:

- Place chicken tikka marsala spice mix, water and yogurt in a bowl. Mix to incorporate.
- Heat ghee in sauté pan. Add chicken and cook until lightly brown.
- Add mixture from bowl to sauté pan. Simmer until mixture thickens and chicken is fully cooked.
- Keep hot until ready to use.



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

