



# Vol au Vents

AROUND THE WORLD



SPAIN - Spanish Vol au Vent



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## SPAIN

### Spanish Vol au Vent



### RECIPE

#### Ingredients

Vol au Vent (de Boer Food R00100)  
 Spanish Vol Au Vent Filling, see recipe  
 Manchego Cheese, crumbled  
 Sofrito

#### Amounts

1 each  
 6 oz (vol.)  
 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 with Spanish Vol au Vent Filling.
- Top with crumbled Manchego Cheese.
- Drizzle with Sofrito.
- Garnish as desired.
- Serve immediately.

### RELATED RECIPE - Spanish Filling

#### Ingredients

Olive Oil  
 Sweet Onions, diced  
 Garlic, chopped  
 White Wine  
 Green Olives, chopped  
 Chorizo, diced  
 Shrimp, broken  
 Tomatoes, diced  
 Red Peppers, diced  
 Green Peppers, diced  
 Chicken Base  
 Water  
 Rice, Basmati  
 Fresh Cilantro, chopped

#### Amounts

2 oz (vol.)  
 4 oz (vol.)  
 1 Tbsp  
 ¼ cup (vol.)  
 ½ cup (vol.)  
 ½ cup (vol.)  
 1 cup (vol.)  
 ½ cup  
 ¼ cup (vol.)  
 ¼ cup (vol.)  
 2 Tbsp  
 1½ cups  
 1 cup  
 1 Tbsp

#### Preparation Method:

- Heat oil in sauce pan. Add onions and garlic. Sauté until translucent.
- Add white wine. Simmer and reduce by half.
- Add green olives, chorizo, shrimp, tomatoes and red and green peppers.
- Simmer until shrimp are half cooked.
- Add chicken base, water, basmati rice and cilantro. Cover and simmer until rice is cooked.
- Hold warm until ready to use.



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

