



Vol au Vents

AROUND THE WORLD



USA - Breakfast Strata Vol au Vent



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RECIPE

Ingredients

Vol au Vent (de Boer Food R00100)

Eggs, scrambled

Sausage, cooked, crumbled

Hash Browns, cooked

Onions, grilled

Hollandaise Sauce

Amounts

1 each

3 oz (vol.)

2 oz (vol.)

3 oz (vol.)

3 oz (vol.)

2 oz (vol.)

Preparation Method:

- Place warm Vol au Vent shell in center of plate.
- Push down center of shell to increase depth.
- Place hash browns in shell. Top with sausage, then eggs.
- Drizzle eggs with Hollandaise Sauce.
- Place grilled onions on each side of Vol au Vent.
- Garnish as desired.
- Serve immediately.

MORE RECIPES

India- Chicken Tikka Curry Vol au Vent on Bed of Pilau Rice with Mango Chutney

Italy - Vol au Vent with Chicken Cacciatore

Greece - Vol au Vent with Moussakka

France - Vol au Vent with Beef Bourguignon

Tennessee - Vol au Vent Filled with Pulled Pork, BBQ Beans and Topped with Southern Chow Chow

Spain - Spanish Vol au Vent Filled with Shrimp, Chorizo, Onion, Green Olive, Tomato, Pepper, Saffron Rice, Manchego Cheese Topping

New Orleans - Vol au Vent Filled with Jambalaya

Morocco - Vol au Vent Filled with Tangiers Chicken and Harissa Paste

England - Vol au Vent Filled with Shepherd's Pie Filling

France Vegetarian - Ratatouille Bake-Artisan Cheese Gratinee



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

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