



Vol au Vents

AROUND THE WORLD



USA - New Colonial - Imperial Crab Bake



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RECIPE

Ingredients

Vol au Vent (de Boer Food R00045)
Crab Cakes, sautéed, crumbled
Fontina Cheese, shredded
Remoulade Sauce

Amounts

5 each
5 oz. (vol.)
5 tsp.
1 oz. (vol.)

Preparation Method:

- Place warm Vol au Vent shells on work surface.
- Fill each shell with 1 oz. of Crab Cakes.
- Top with 1 tsp. of Fontina Cheese. Place in oven until cheese is melted.
- Place on plate. Drizzle with Remoulade Sauce.
- 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



Midi Vol au Vent/Bouchée 1.75"
R00045 - 180 pcs/case

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