



VEGETABLE VOL-AU-VENTS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Product will not continue to thicken and solidify when taken from heat
- Quick and easy preparation
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
40 g	Shallot(s), finely chopped
50 g	Eggplant, finely diced
50 g	Courgette(s), finely diced
40 g	Carrots, finely diced
40 g	Yellow carrot, finely diced
50 g	Sweet peppers, tricolour, finely diced
50 g	Butter
125 ml	Chicken stock
	Salt and pepper
8 g	Flat-leaf parsley, chopped
12 ea	Vol-au-vent cases

METHOD

1. Fry the shallots and vegetables in butter.
2. Douse with the stock and continue to cook until tender.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste add the chopped parsley.
5. Fill the vol-au-vent cases with the vegetable ragout and garnish.