



Ratatouille Croustillant with Crumbled Goat Cheese



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FROZEN & SPECIALTY FOOD





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Ingredients (Serves 4)

White Toque

Description	Item code
4 sheets Feuille de Brick Dough	64002
4 pieces Grilled Zucchini	41103
4 pieces Grilled Eggplant	41203
2 Tbsp Goat Cheese Crumbled	57011

At your local supermarket

Description
4 Ramekins
2 Tbl Butter - Melted
2 Tbl Olive Oil
1 red bell pepper
1 Garlic clove
1 Tbl Rosemary
1 Tbl Thyme

Cooking directions

Method: Oven

*Pre-heat oven 350°F

1. Cut sheet into four even quarters.
2. Brush butter into ramekins, then place 4 layers of brick dough into ramekin.
3. Bake at 350°F until shells are golden brown, approximately 5 minutes. Let cool.
5. Slice red bell pepper and sauté in olive oil.
6. Slice zucchini and eggplant, and add to bell pepper.
7. Mince the garlic and the rosemary.
8. Mince the thyme and add to rosemary & garlic.
9. Add herbs to vegetable mixture. Season with salt & pepper. Cook until vegetable juice is reduced.
10. Place vegetable mixture in brick dough shells.
11. Sprinke with goat cheese and serve.