



Verrine with Quinoa



a new world of
FROZEN & SPECIALTY FOOD





Verrine with Quinoa



Ingredients (Serves 150)

White Toque

Description	Item code
- 10 bags IQF Golden Quinoa	51703
- 3 bags French Peas Extra Fine	40601
- 2 bags IQF ravioles with comte	54005
- Melfor Lemon Basil vinegar	11211
- 2 Lbs. Diced Goat	57010

From your local supermarket

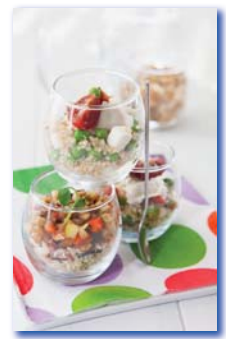
- 2 Lb. Cherry Tomatoes
- Microgreens
- Olive Oil
- Salt
- Pepper

Cooking directions

- 1- Bring 2 quarts of salted water to boil.
- 2- Add frozen ravioles into boiling water for 1 minute maximum while gently stirring to separate.
- 3- Let the ravioles cool down for approximately 15/20 minute.
- 4- Mix all ingredients together.
- 5- Seasoning as desired using the Olive oil, Vinegar , Salt and Pepper.
- 6- Served in individual glass cup.



Verrine with Brown & Red Rice



Ingredients (Serves 150)

White Toque

Description	Item code
- 8 Lbs. Brown /Red/Wild Rice Mix	51700
- 1 bag Orange Zest Granulated	61960
- 1 bag IQF Pitted Morello Cherry	61006
- 1 ea. Moulard Duck Leg Confit	55217
- Melfor Honey and Herb Vinegar	11210
- Whole Grain Mustard	10100

From your local supermarket

- Olive Oil
- Parsley
- 6 ea. Oranges or Pink Grapefruit
- 2 Lbs. Pistachio
- Salt
- Pepper

Cooking directions

- 1- Warm up the confit before mixing it with the salad
- 2- Mix all ingredients together.
- 3- Season as desired using the olive oil, vinegar, salt and pepper.
- 4- Serve in individual glass cups.
- 5- Use the morello cherry as the decor



Verrine with Farro & Red Rice



Ingredients (Serves 150)

White Toque

Description

Item code

- | | |
|----------------------------------|-------|
| - 6 Lbs IQF Farro & Red Rice Mix | 51702 |
| - 1 Bag Spanish Chorizo | 55430 |

From your local supermarket

- Garlic
- Pepper
- Basil
- Olive Oil
- 4 bags Arugula
- Pine Nuts
- Zucchini
- Eggplant

Cooking directions

- 1- To make a quick ratatouille : Cook the pepper , zucchini, and the eggplant together.
- 2- Let the Ratatouille cool down.
- 3- Mixed everything together.
- 4-Season as desired using the olive oil, vinegar, salt and pepper.
- 5 - Served in individual glass cup.