

Rainbow vegetable bowl topped with crispy puff pastry

55–65 Min

Ingredients 4 Portions

= Kotányi Produkte

4 pcs.	Green asparagus, peeled
4 pcs.	Cherry tomatoes
4 pcs.	Radishes
2 tbsp.	Peas
2 pcs.	Mushrooms
500 ml	Vegetable stock, clear
1 tbsp.	Rapeseed oil
1 pkg.	Puff pastry, vegan
1 tsp.	Sesame seeds, black
1 tbsp.	Grill Vegetables Seasoning Mix
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole

Preparation

1. Dice the vegetables. Season them with the Kotányi Grilled Vegetables mix as well as salt and pepper, mix it altogether and leave to one side.
2. Prepare four round bowls (diameter approx. 10–12 cm). Roll out the puff pastry and cut out four circles that are slightly larger than the bowls.
3. Distribute the vegetables into the bowls and then pour the stock over the vegetables.
4. Brush the top edge of the bowls with oil, place the puff pastry over the top and press this all the way around.
5. Brush the pastry with a little oil and sprinkle with a few sesame seeds.
6. Put the bowls in the grill over indirect heat at 200°C (392°F) for 20 minutes.

HINT: If you don't have a grill, simply bake the bowl in the oven.