



Rainbow vegetable bowl topped with crispy puff pastry

🕒 55–65 Min   

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.

Ingredients 4 Portions

♦ = Kotányi Produkte

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| 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 |

