



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

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.

