

# RED ARROW INTERNATIONAL Culinary Creations

## Roastin' 1013™

### Flavor Description:

An oil-based flavor that provides a rich, meaty chicken note and increases overall savory depth.



## Ratatouille

Yield: 4347 gm.      Serving: 25 appetizer portions – 174 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Roastin' 1013</b>	<b>0.77</b>	<b>0.0</b>	<b>21.7</b>	<b>0.5%</b>
Vegetable oil	0.49	0.0	14.0	0.3%
Yellow onion; peeled, small dice	14.11	0.9	400.0	9.2%
Green bell pepper; seeded, small dice	6.53	0.4	185.0	4.3%
Red bell pepper; seeded, small dice	6.53	0.4	185.0	4.3%
Garlic; peeled, minced	0.71	0.0	20.0	0.5%
Tomatoes, diced	44.97	2.8	1275.0	29.3%
Tomatoes, crushed	43.49	2.7	1233.0	28.4%
Zucchini, small dice	17.11	1.1	485.0	11.2%
Eggplant	17.11	1.1	485.0	11.2%
Rosemary; leaves only, minced	0.07	0.0	2.0	0.0%
Basil; leaves only, julienne	0.35	0.0	10.0	0.2%
Marjoram; leaves only, minced	0.07	0.0	2.0	0.0%
Salt	0.71	0.0	20.0	0.5%
Black pepper, ground	0.32	0.0	9.0	0.2%
<b>Total</b>	<b>153.32</b>	<b>9.6</b>	<b>4346.7</b>	<b>100.0%</b>

### Method of Preparation:

1. Peel and slice the eggplant. Lay the eggplant in single layers on a cookie sheet, sprinkling each layer with the salt. Cover with another cookie sheet, place a heavy object on the cookie sheet and weigh down for 30 minutes.
2. Heat a medium saucepot on high heat. Add the vegetable oil.
3. Add the onions, red peppers and green peppers. Sauté until translucent.
4. Add minced garlic and black pepper. Cook for 4 minutes, stirring frequently.
5. Add the diced tomatoes and crushed tomatoes.
6. Dice the eggplant and add to the saucepot.
7. Add the zucchini, herbs and **Roastin' 1013**. Simmer for 35 minutes.

### Serving suggestion:

This vegetable item could be served as an appetizer dip, a sauce for seafood or chicken, or as a filling for a savory pastry.

**Research Chef Evaluation of Roastin' 1013:**

**Roastin' 1013** adds a savory roasted meat note that provides a richness that rounds out the acidity of this sauce.

\*Developed by Red Arrow Culinary Specialists