

# 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