

## How to serve the different dishes which compose the Menu from Provence ?

### **Important notice:**

The Menu from Provence must be kept in the fridge for one day maximum. By the way, we do NOT advice you to reheat anything in the microwave oven.

### **The Chef's instructions:**

For « The Aperotime », everything is ready and is served cold ! Cheers !

For the starter, the pissaladière can be served cold or lukewarm. The Chef advices you to eat it lukewarm. If you decide to follow the Chef's advice : preheat the oven at 180°C while you're enjoying the Aperotime. When the oven has reached 180°C, place the two boxes containing the pissaladière in the oven without the plastic film on top, during 3 or 4 minutes. Cold or lukewarm : both ways are accepted in Provence but if you eat it lukewarm, it will be even more tasteful.

Keep (or turn on) the oven on 180°C, because it will be usefull afterwards...

For the main course, you can use the BBQ or the pan/plancha. Both ones are possible ! If you are using the pan/plancha, add some olive oil in the bottom to make sure the brochettes won't stick on it, and then let the temperature increase and place the brochettes. Meanwhile, in another hot pan, place the panisse and let it fry in 1cm or 1,5 cm of olive oil. In another pan, heat the eggplant caviar and in a last one, the artichokes « à la barigoule » in its juice. In the oven (180°C), place the box with the baby potatoes without the plastic film on top during 8 to 10 minutes. If you don't have enough space for the last element to be reheated, you can remove the eggplant caviar out of fire. Reheat the gravy until it's boiling.

As they are used to do in Provence, feel free to place all the elements of your menu right on the table, to share everything together by taking it straight from the pans. Don't forget it's always better on a hot plate.

For the dessert, you don't have to do anything! Just cut the cake and share it !

To make the trip to Provence even more complete, the Chef has decided to create a real Fougasse with thyme and black olives instead of our classic Colonel's breads.

So close your eyes, and fly away to the South !

**The Chef's tips:**

- The timings in the oven can a little bit vary according to the power of your oven.

Have a great trip to Provence !

The Colonel at Home Team