



REMY'S FAVORITE RECIPES

The Eiffel Tower Cookie Sundae

This very special treat is as fun to make as it is to eat! Remy loves good food and tries new dishes all the time. He keeps track of his favorite recipes by making and collecting recipe cards like this one.

Start your favorite recipe collection today!



Photography by Joanne Schmalz. Food Styling by Edwina Stevenson.



Cut out this recipe card and add it your own collection!

From the kitchen of: Gusteau

Recipe: Eiffel Tower Cookie Sundae



Ingredients:

Sugar Wafers
White Frosting

Frozen Yogurt (optional)
Chocolate Sauce (optional)

Preparation:

1. Build an Eiffel Tower on your plate using sugar wafers as your building blocks and frosting as your cement. You will need to cut some cookies into smaller shapes so your tower stands.
2. Make a French flag by drawing one on paper using markers or crayons, then cut it out, and tape or glue it to a whole or a half toothpick depending on how tall you want it to stand. Add the flag to the top of the tower.
3. Serve with a scoop of frozen yogurt and chocolate sauce, if desired.

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Recipes adapted from FamilyFun magazine for Disney/Pixar's Ratatouille What's Cooking? published by Disney Press, an imprint of Disney Book Group. Available wherever books are sold.

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REMY'S FAVORITE RECIPES

REMY PIZZA SLICES

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From the kitchen of: REMY

Recipe: Pizza Slices

Ingredients: Tomato sauce Black olives Cheese sticks
English muffins Scallions or slices

Preparation:

1. Heat a toaster oven to 350°. Using a pizza slicer, cut an English muffin half into a triangle, as shown. Spread a tablespoon of tomato sauce onto the wedge.
2. Set round olive slices in place for eyes and a nose. Add round slices of green onion for pupils and lay strips of cheese (we used a pulled-apart cheese stick) across the muffin for the rat's fur.
3. Bake for about 10 minutes, or until the cheese is melted and the muffin is toasty.



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REMY'S FAVORITE RECIPES

COOKIE CUTTER CHEESE TOASTS

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From the kitchen of: Gusteau

Recipe: Cookie Cutter Cheese Toasts



Ingredients:

2 slices of bread

2 slices of cheese

Preparation:

Heat the oven or toaster oven to 350°. Place 2 slices of whole wheat bread on a cookie sheet or toaster-oven tray and top each with a slice of cheese. Cut out shapes using cookie cutters. Place the "cookies" in the oven and heat until the cheese melts. Serve warm or place in plastic bags when cool for a portable snack.

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REMY'S FAVORITE RECIPES

Gusteau's Ratatouille

A wonderful French countryside classic!

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Photography by Joanne Schmalz. Food Styling by Edwina Stevenson.



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From the kitchen of: Gusteau

Recipe: Ratatouille • French Mediterranean Stew

Ingredients:

- 1 large eggplant, cubed
- 1/4 to 1/3 cup olive oil

- 1 onion, thinly sliced
- 1 chopped pepper (red or green)
- 2 to 4 crushed garlic cloves
- 4 small zucchini, chopped

- 4 tomatoes, chopped
- Salt and pepper to taste
- 1/3 cup chopped fresh basil
- Parmesan cheese

Preparation:

1. Salt the eggplant, drain in a colander for 1 hour, and pat dry. Heat half of the oil in a large saucepan and briefly saute the eggplant until brown, then add the onion and pepper. Next, add the garlic, zucchini, and tomatoes. Cook until a soft stew has formed, about 15 to 30 minutes.
2. Serve over rice in a bowl or on a plate
3. Add the salt, pepper, and basil. Sprinkle with the cheese and serve. You can freeze leftovers.

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