



**NEW  
RECIPE**

# LEGOUT® CREAM SOUP BASE **RECIPE GUIDE**



**Favorite Foods, Inc**  
**(603) 692-4990**  
**[www.FavoriteFoods.com](http://www.FavoriteFoods.com)**



# SPINACH, ARTICHOKE AND BACON PIZZA

## INGREDIENTS

- Olive oil 1 Tbsp
- Garlic, minced 2 cloves
- Crushed red pepper flakes 0.50 tsp
- LeGout® Cream Soup Base 6 x 25.2 oz 1.50 cups, prepared
- Parmesan cheese, grated 0.25 cup
- Lemon, zest of 1 each
- Baby spinach, roughly chopped
- Pizza Dough, rolled (12") 2 each
- Mozzarella, shredded 3 cups
- Artichokes hearts, roughly chopped 14 oz
- Bacon, crisp-cooked and crumbled 1.50 cups
- Oregano, fresh, chopped

## DIRECTIONS

### Prepare the Sauce

- In a medium saucepan, heat oil and add the garlic and red pepper flakes; cook, stirring constantly, 30 to 60 seconds. Gradually add prepared LeGoût® Cream Soup Base. Bring the mixture to a simmer over medium-low. Stir occasionally for about 5 minutes. Stir in the Parmesan and lemon zest.
- Meanwhile, add the spinach to a medium saucepan over medium-high heat. Cook and stir until the spinach wilts, about 1 minute. Remove the spinach from the pan and remove all excess liquid, then add to the LeGoût® Cream Soup Base mixture.

### Prepare the Pizza

- Spread ½ of the spinach sauce over each of the rolled pizza doughs, then top each with half of the mozzarella, artichokes, bacon and oregano.
- Bake at 425°F until the cheese is bubbling and the crust is brown.







# VIRGINIA HAM AND CHEDDAR CROQUETTES WITH GRAINY MUSTARD AIOLI

## INGREDIENTS

- Onions, small dice 0.50 cup
- Extra Virgin Olive Oil 2 Tbsp
- Kosher salt 0.50 tsp
- Black Pepper 0.50 tsp
- Nutmeg, ground 0.25 tsp
- Virginia ham, small diced 1 cup
- **LeGout® Cream Soup Base 2 cups**
- Water 2 cups
- Cheddar Cheese, shredded 1 cup
- Panko breadcrumbs 2 cups
- All-purpose flour 1 cup
- Eggs, large

### Prepare the Grainy Mustard Aioli

- Hellmann's® Real Mayonnaise 4 x 1 gal 1 cup
- Maille Old Style Mustard 4 x 1.86 lb 0.25 cup
- Lemon juice, fresh 2 Tbsp
- Knorr® Professional Intense Flavors Charred Chili Heat 4 x 13.5 oz 1 Tbsp
- Lemon zest 1.50 tsp
- Garlic cloves, large, into paste

## DIRECTIONS

- Sweat the onions in the oil in a pot over medium heat. Add salt, black pepper, nutmeg and cook until onions are translucent.
- Add the ham and cook for 3-4 minutes, then add the Cream Soup Base powder and water. Remove the mixture from the heat, add cheese and keep mixing the filling using a wood spoon until everything is well incorporated.
- Refrigerate the filling and form into 24-1.5 oz. portions, using a small ice cream scoop.
- Using 3 separate mixing bowls (AP Flour/Eggs/Panko); perform the standard breading procedure and place the breaded croquettes into the freezer for at least 2 hours.
- Fry the croquettes at 350F for 3-4 minutes, or until golden brown. Drain croquettes and place on a paper towel lined tray.
- Cook the croquettes for an additional 5 minutes in the convection oven and set aside for plating.
- Plate the croquettes and drizzle with Grainy Mustard Aioli.

### Prepare the Grainy Mustard Aioli

- Mix all ingredients in a large bowl and place in a squeeze bottle

### Takeout/Delivery Tip:

- These can be sold in a disposable baking tray with cooking instructions.
- When sold already fried and refrigerated, they should be reheated for 10-12 minutes, uncovered, at 350F (If sold frozen, add another 5 min.).



# LOBSTER BISQUE

## INGREDIENTS

### Prepare the Soup

- Cayenne pepper, to taste
- Olive oil, as needed
- Tomato paste 1.50 cups
- Paprika 2 Tbsp
- Sherry Wine 1.50 cups
- [LeGout® Cream Soup Base 6 x 25.2 oz 1.50 gallons, prepared](#)
- Onions, chopped fine 2 cups
- Knorr® Professional Ultimate Lobster Bouillon Base 6 x 1 lb 0.50 cup

### To Serve

- Chives, chopped for garnish
- Lobster meat, cooked

## DIRECTIONS

### Prepare the Soup

- Sweat the onions in the oil until tender.
- Add tomato paste and paprika and cook out for 3 minutes.
- Add sherry wine and Knorr Ultimate® Lobster Base. Simmer 2–3 minutes.
- Add the prepared LeGout® Cream Soup Base and bring to a simmer. Simmer for 5 minutes.
- Strain. Season with cayenne pepper.

### To Serve

Garnish with chopped chives and cooked lobster meat.





# TIME-OUT CROQUE-MONSIEUR

## INGREDIENTS

### Prepare the Mornay Sauce

- LeGout® Cream Soup Base 6 x 25.2 oz 2 cups, prepared
- Gruyere cheese, grated 11.50 oz
- Parmesan, grated 0.50 oz
- White Pepper, as needed
- Nutmeg 0.25 tsp
- Butter, unsalted

### Prepare the Sandwich

- Hellmann's® Real Mayonnaise 4 x 1 gal 10 oz
- French Loaf 20 slices
- Black Forest Ham 2 lbs
- Gruyere cheese, sliced 1 lb
- Mornay Sauce, prepared 2 cups
- Maille Dijon Originale Mustard 4 x 9.05 lb 0.50 cup

## DIRECTIONS

### Prepare the Mornay Sauce

- Combine the grated cheeses with the prepared LeGout® Cream Soup Base.
- Stir until the cheese has melted completely and the sauce is smooth.
- Season to taste with white pepper and nutmeg; stir in butter. Reserve.

### Prepare the Sandwich

- Spread the outside of the bread with Hellmann's® Real Mayonnaise.
- Spread the inside of the bread with MailleDijon mustard.
- Build the sandwich using Black Forest Ham and sliced Gruyere cheese.
- Griddle until cheese is melted and sandwich is warmed through.
- Spoon hot prepared Mornay Sauce over the sandwich and serve immediately.





# CHICKEN CORN CHOWDER WITH SMOKED BACON

## INGREDIENTS

### Prepare the Soup

- Bacon, smoked, chopped 8 oz
- Corn, kernels, frozen 8 oz
- Onion, medium, fine diced 1 each
- Garlic cloves 2 each
- Canola oil 1 Tbsp
- Chicken thigh meat - boneless and skinless 2 lbs
- Cream-style corn 1 can (15 oz.)
- LeGout® Cream Soup Base 6 x 25.2 oz 3 qts, prepared
- Kosher salt and black pepper to taste
- Knorr® Professional Ultimate Chicken Bouillon Base 4 x 5 lb 1 qt

### To Serve

- Chives, fresh, chopped
- Parsley, chopped for garnish

## DIRECTIONS

### Prepare the Soup

- Render bacon in a stockpot until browned. Remove and set aside.
- Sear the chicken thighs in the bacon fat until golden brown.
- Add onion and garlic, cook 1 minute.
- Add prepared Knorr® Ultimate Roasted Chicken Base and simmer for 15-20 minutes.
- Add both corns, stir well to combine. Add prepared LeGoût® Cream Soup Base, reduce heat to a simmer. Cook for 30 minutes more.
- Shred the chicken and return to the soup.
- Add the bacon back to the soup.
- Add salt and pepper to taste.

### To Serve

- Ladle soup into bowl. Garnish with chopped chives and parsley.
- Add salt and pepper to taste.



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