

NEW
RECIPE

LeGoût®

Cream Soup Base
Base Para Sopa Crema

NEW
RECIPE



U.S. Department of Agriculture
National Organic Program

NET WT / PESO NETO 25.2 OZ (1.57 LB) 715g



LEGOUT® CREAM
SOUP BASE
RECIPE
GUIDE

LeGoût®

**Cream Soup
Base**



yield
1.4
gallons

LeGoût® Cream Soup Base 6 x 25.2 oz

- Instant cream soup mix yields 1.4 gallons of finished, rich cream sauce per pouch
- Offers an ideal foundation for soups, white sauces, and casseroles
- Smooth, creamy texture with rich flavor
- Base for soup prepares more quickly and withstands heat better than from-scratch recipes
- Reusable sauce mix can be frozen and thawed; contains no artificial flavors, colors, or preservatives; gluten-free; vegetarian

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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/DeliveryTip:

- 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.).



PASTITSIO (GREEK LASAGNA)

INGREDIENTS

Prepare the Meat Sauce

- Ground beef, lean 1.50 lbs
- Onions, diced 1 cup
- Nutmeg 1.50 Tbsp
- Cinnamon, ground 1.50 Tbsp
- Dill 1.50 Tbsp
- Oregano 2 Tbsp
- Garlic powder 2 Tbsp
- Paprika 2 Tbsp
- Salt and Pepper, to taste
- Tomato sauce 24 oz
- Ziti or penne, cooked, cooled 0.50 lb
- Parmesan cheese, grated

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

Prepare the Bechamel

- Eggs, large 12 each
- [LeGout® Cream Soup Base 1 x 22.5 lb 3 qts, prepared](#)
- Feta cheese crumbles

DIRECTIONS

Prepare the Meat Sauce

- In a large skillet brown the beef and onions with all the spices. Cook for about 5 minutes, then add the tomato sauce.
- Let the meat and sauce mixture simmer for a few minutes until thick, and most of the sauce has reduced. Set aside and chill.
- In a large bowl mix chilled meat sauce with pasta and parmesan. Incorporate well and pack lightly in a greased half hotel pan.

Prepare the Bechamel

- Crack the eggs in a large bowl and whisk. Slowly incorporate 2 cups of prepared LeGout Cream Soup Base and mix well.
- Slowly whisk this egg mixture into the remainder of the LeGout Cream Soup Base until its fully incorporated. Add the parmesan and crumbled feta.
- Pour the béchamel on top of the meat and pasta mixture and let it set. This will create its own layer on top of the pasta.

Finish the Dish

- Bake at 375F for 1.5 hours or until the “béchamel custard” is set and golden brown.
- Allow to rest for at least 25 min before cutting into squares.
- Garnish each piece with parmesan cheese and fresh herbs.



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 LeGout® 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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