Cream Soup Base-Dry Mix

PRODUCT DESCRIPTION

Legout Cream Soup Base

Dilgard Item #
84016

Vendor Item #
84124001

INGREDIENTS

MODIFIED CORN STARCH, HYDROGENATED COCONUT OIL, CORN SYRUP SOLIDS, SUGAR, MALTODEXTRIN, SODIUM CASEINATE (MILK), DIPOTASSIUM PHOSPHATE, SALT, COOKED CHICKEN POWDER, MONO AND DIGLYCERIDES, BUTTERMILK POWDER, SOYBEAN OIL, SODIUM SILICOALUMINATE (ANTI-CAKING AGENT), POTASSIUM CHLORIDE, ONION POWDER, AUTOLYZED YEAST EXTRACT, NATURAL FLAVOR (MILK), SODIUM STEAROYL LACTYLATE, DISODIUM GUANYLATE, DISODIUM INOSINATE, SOY LECITHIN, ANNATTO AND TURMERIC (FOR COLOR), YELLOW 5, ARTIFICIAL FLAVOR, YELLOW 6.

Storage/Shelf Life

365 days 0°F to 85 °F

Packaging Qty

6, 25.22 z

Piece Count

Approximately 120 servings per case

Product Benefits

Legout cream soup base makes soups, sauces, dips, and entrees quickly and easily and is more stable than traditional cream reductions. This base is more cost-effective than scratch reduction and has no trans fat.

Preparation

Boiling - 1. Gradually blend mix to 1 gallon warm tap water.2. Whisk until smooth. Add other cooked ingredients if desired.3. Heat to serving temperature (165F) for 1 minute, stirring occassionally. Do not overboil.

Serving Suggestions:

Use wherever a rich creamy base for savory cream soups, sauces, casseroles or vegetable dishes is required.

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