



EASY PREP.
RICH FLAVOR.
ENDLESS OPTIONS.



9 recipes featuring the rich flavor, clean ingredients and easy prep of LeGoût® Cream Soup Base.

LeGoût®

RICH & CREAMY IS **Easy**

From creamy soups to pasta sauces to dips, LeGoût® Cream Soup Base gives you a head start in creating rich and flavorful dishes. With instant thickening starch you have the benefit of easy prep, while the clean ingredients and great taste deliver on the quality customers want. Explore these recipes to see all you can do with LeGoût® Cream Soup Base.

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LOBSTER BISQUE

Yield: 10 Servings

This traditional French bisque can be adapted with crab, shrimp or crayfish.

AMT

SOUP

To taste
As needed
1.25 cups
1.5 Tbsp
1.25 cups
1.25 gallons
1.5 cups
0.5 cup

SERVE

As needed
5 cups

INGREDIENT

Cayenne pepper
Olive oil
Tomato paste
Paprika
Sherry Wine
LeGoût® Cream Soup Base, prepared
Onions, chopped
Knorr® Professional Ultimate Lobster Base

Chives, chopped for garnish
Lobster meat, cooked

PREPARATION

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® Professional Ultimate Lobster Base. Simmer 2-3 minutes.
- Add the prepared LeGoût® 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.



CREAM OF SPINACH SOUP

Yield: 10 Servings

A simple yet flavorful soup with spinach and LeGoût® Cream Soup Base.

AMT	INGREDIENT	PREPARATION
0.25 cup	Knorr® Professional Chicken Base	PREPARE THE SOUP <ul style="list-style-type: none">• Sauté onions until tender. Add spinach and sauté until warm.• Stir spinach mixture into prepared LeGoût® Cream Soup Base. Add Knorr® Chicken Base. Simmer lightly until service.
2.50 lbs	Spinach, chopped	
5 each	Onion, chopped	
4 qts	LeGoût® Cream Soup Base, prepared	



FORGOTTEN VEGETABLE SOUP WITH WATERCRESS AND TRUFFLE

Yield: 10 Servings

This soup based on Knorr Vegetable Base contains many white “forgotten vegetables”, such as Jerusalem artichokes, parsley roots and chervil root.

AMT	INGREDIENT	PREPARATION	
SOUP			
0.75 cup	Shallots, minced	PREPARE THE SOUP <ul style="list-style-type: none"> • Sauté the shallots together with the garlic in olive oil. • Meanwhile, peel the vegetables, roughly chop, and add to the shallot mixture. • Add the prepared Knorr® Ultimate Vegetable Base and prepared LeGoût® Cream Soup Base. Season with salt and pepper. • Simmer gently for 20 minutes. • Strain the soup in a blender. 	
2 Tbsp	Garlic, minced		
As needed	Olive oil		
2 lbs	Forgotten Vegetables (Parsnips, Chervil Root, Jerusalem Artichokes, Parsley Roots)		
1 gallon	Knorr® Ultimate Low Sodium Vegetarian Vegetable Base, prepared		
1 qt	LeGoût® Cream Soup Base, prepared		
To taste	Salt and Pepper	PREPARE THE GARNISH <ul style="list-style-type: none"> • Cut the brioche bread into fine cubes and bake in butter until crisp. • Pick a couple of nice leaves of watercress and blanch the rest in salted water. • Purée the blanched watercress in a blender until smooth. 	
GARNISH			
2 slices	Brioche bread		
As needed	Butter	TO SERVE <ul style="list-style-type: none"> • Ladle the soup into the bowl. • Drizzle with the watercress puree. • Finish the soup with the watercress leaves and croutons. • Garnish the soup with some freshly shaved truffle or truffle tapenade. 	
1 bunch	Watercress		
SERVE			
As needed	Vegetable Soup, prepared		
1 oz	Garnish, prepared		
	Truffles or truffle tapenade		



TIME-OUT CROQUE-MONSIEUR

Yield: 10 Servings

Ham, cheese and Maille mustard grilled and topped with hot Mornay sauce.

AMT

INGREDIENT

MORNAY SAUCE

2 cups	LeGoût® Cream Soup Base, prepared
11.50 oz	Gruyere cheese, grated
0.50 oz	Parmesan, grated
As needed	White Pepper
0.25 tsp	Nutmeg
0.50 oz	Butter, unsalted

SANDWICH

10 oz	Hellmann's® Mayonnaise
20 slices	French Loaf
2 lbs	Black Forest Ham
1 lb	Gruyere cheese, sliced
2 cups	Mornay Sauce, prepared
0.50 cup	Maille Original Dijon Mustard

PREPARATION

PREPARE THE MORNAY SAUCE

- Combine the grated cheeses with the prepared LeGoût® 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 Maille Dijon 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.



HAM N' CHEESE BURGER

Yield: 10 Servings

Ground beef patty topped with a creamy mushroom-cheese sauce, thin-sliced black forest ham, fresh tomato, grilled onions and tangy horseradish Dijon sauce.

AMT	INGREDIENT
MUSHROOM BOURSIN CHEESE SAUCE	
6 oz	Cremini mushrooms, thinly sliced
1.50 oz	Butter, unsalted
0.75 oz	Garlic, minced
3 oz	Shallot, minced
3 oz	White wine
0.50 cup	LeGoût® Cream Soup Base, prepared
8 oz	Boursin cheese
To taste	Kosher salt and black pepper

HORSERADISH DIJON SAUCE	
1 cup	Hellmann's® Mayonnaise
2 Tbsp	Horseradish
2 oz	Maille Original Dijon Mustard

BURGER	
10 each	Ground beef patties
10 oz	Horseradish Dijon Sauce
10 each	Bun, whole wheat
15 oz	Mushroom Boursin Cheese Sauce, prepared
20 slices	Tomato
10 oz	Onion, grilled
20 oz	Black Forest Ham

- PREPARATION**
- PREPARE THE SOUP**
- Prepare the Mushroom Boursin Cheese Sauce
 - Sauté mushrooms in butter. Add shallots and garlic and cook until shallots are translucent.
 - Deglaze the pan with white wine and let reduce by 2/3. Add prepared LeGoût® Cream Soup Base and Boursin cheese and bring to a simmer to melt the cheese. Season to taste with salt and pepper.

- PREPARE THE HORSERADISH DIJON SAUCE**
- Combine all ingredients and chill until use.

- PREPARE THE BURGER**
- Cook patty to desired doneness.
 - Spread prepared Horseradish Dijon Sauce on the bun.
 - Build the burger by first topping the patty with the prepared Mushroom Boursin Cheese Sauce, then the remaining ingredients.



FRIED MONK FISH WITH WHITE WINE CREAM SAUCE

Yield: 10 Servings

Buttery monk fish is enhanced by bright green spring vegetables, balancing fresh and rich flavors.

AMT	INGREDIENT
MONK FISH	
3.50 lbs	Monk fish
As needed	Butter
To taste	Salt and Pepper
SAUCE	
	Shallot, small dice
	White wine
	Light Cream
	Shallot, small dice
As needed	Butter
	Light Cream
4 each	Egg yolks
0.50 cup	LeGoût® Cream Soup Base, prepared
VEGETABLES	
As needed	Butter
1 lb	Fava beans
1 lb	Sunchokes
1 lb	Romanesco or cauliflower
5 each	Spring onions, cleaned, whole
1 lb	Green peas
SERVE	
1 cup	Watercress
10 tsp	Maille Old Style Mustard

PREPARATION
PREPARE THE MONK FISH
<ul style="list-style-type: none"> • Clean and portion the fish. • Season and fry in butter.
PREPARE THE SAUCE
<ul style="list-style-type: none"> • Sweat shallot in butter, add white wine. • Reduce wine until 1/3 cup remains, then add the light cream. • Reduce until the sauce thickens slightly. Chill. • Mix the egg yolks with the cold sauce base. • Whisk the prepared LeGoût® Cream Soup Base to soft peaks and mix with the sauce base.
PREPARE THE VEGETABLES
<ul style="list-style-type: none"> • Clean and cut the vegetables into 1-inch pieces. • Blanch and season the vegetables with a little butter.
TO SERVE
<ul style="list-style-type: none"> • Place the sauce on the middle of a plate. • Add vegetables and fish. • Garnish with watercress and a tsp of grainy mustard.



WINTER CHICKEN PASTA WITH SUN-DRIED TOMATO AND SQUASH SAUCE

Yield: 10 Servings

A savory winter dish with sun-dried tomatoes, fried sage and roasted butternut squash sauce.

AMT	INGREDIENT
BUTTERNUT SQUASH SAUCE	
2 lbs	Butternut squash, peeled, medium dice
To taste	Kosher salt and black pepper
1 cup	White wine, dry
2 tsp	Rosemary, fresh, minced
As needed	Extra virgin olive oil
2 qts	LeGoût® Cream Soup Base, prepared

PREPARE THE DISH

2 lbs	Penne pasta
2 qts	Butternut Squash Sauce, prepared
2.50 lbs	Chicken, roasted, pulled
2 cups	Sun-dried tomatoes, julienned
As needed	Nutmeg, grated
10 oz	Parmesan cheese, grated
20 each	Sage leaves, fried

PREPARATION
PREPARE THE BUTTERNUT SQUASH SAUCE
<ul style="list-style-type: none"> • Toss together the butternut squash, rosemary, olive oil, salt and pepper in a large bowl. Place on a sheet tray and roast for 15-20 minutes at 375°F or until all pieces have softened. • Transfer the cooked squash to a blender and purée together with the white wine. • Combine the butternut squash purée and prepared LeGoût® Cream Soup Base in a pot over medium heat, whisking constantly, until the sauce comes to a simmer.

PREPARE THE DISH
<ul style="list-style-type: none"> • Cook the penne. • Combine cooked pasta, prepared Butternut Squash Sauce, pulled chicken, and sun-dried tomatoes. Cook over medium heat until all ingredients are warmed through. • Lightly grate nutmeg over the pasta, and top with parmesan cheese, and fried sage leaves.



SPINACH, ARTICHOKE AND BACON PIZZA

Yield: 10 Servings

Creamy, garlicky white sauce is the base of classic spinach artichoke dip turned into a pizza.

AMT

SAUCE

2.50 Tbsp
5 cloves
1.25 tsp
3.75 cups
0.5 cup
2.50 each
25 oz

INGREDIENT

Olive oil
Garlic, minced
Crushed red pepper flakes
LeGoût® Cream Soup Base, prepared
Parmesan cheese, grated
Lemon, zest of
Baby spinach, roughly chopped

PIZZA

5 each
7.50 cups
35 oz
3.75 cups
2.50 Tbsp
Pizza Dough, rolled (12")
Cheese, Mozzarella, shredded
Artichokes hearts, roughly chopped
Bacon, crisp-cooked and crumbled
Oregano, fresh, chopped

PREPARATION

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.



ROASTED CHICKEN BREAST WITH TARRAGON MUSTARD SAUCE

Yield: 10 Servings

Start with a simple roasted chicken breast and add sauce made with whole-grain mustard, lemon juice and freshly chopped tarragon.

AMT	INGREDIENT	PREPARATION
CHICKEN BREASTS		PREPARE THE CHICKEN BREASTS
10 each	Chicken breasts	<ul style="list-style-type: none"> Season, sear and roast.
SAUCE		PREPARE THE SAUCE
0.25 cup	Tarragon, fresh, chopped	<ul style="list-style-type: none"> Combine prepared LeGoût® Cream Soup Base with tarragon, Maille Old Style mustard, and lemon juice in a pot over medium heat and stir until well combined. Continue to cook for 3-5 minutes to let flavors marry.
3 cups	LeGoût® Cream Soup Base, prepared	
2 Tbsp	Lemon juice, fresh	
0.5 cup	Maille Old Style Mustard	
		TO SERVE
		<ul style="list-style-type: none"> Pair it with Brussels sprouts, bacon and roasted red peppers for the final touch.

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