



**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

0.25 cup  
2.50 lbs  
5 each  
**4 qts**

### INGREDIENT

Knorr® Professional Chicken Base  
Spinach, chopped  
Onion, chopped  
**LeGoût® Cream Soup Base, prepared**

### PREPARATION

#### PREPARE THE SOUP

- 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.





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
<b>SOUP</b>		<b>PREPARE THE SOUP</b>
0.75 cup	Shallots, minced	• Sauté the shallots together with the garlic in olive oil.
2 Tbsp	Garlic, minced	• Meanwhile, peel the vegetables, roughly chop, and add to the shallot mixture.
As needed	Olive oil	• Add the prepared Knorr® Ultimate Vegetable Base and prepared LeGoût® Cream Soup Base. Season with salt and pepper.
2 lbs	Forgotten Vegetables (Parsnips, Chervil Root, Jerusalem Artichokes, Parsley Roots)	• Simmer gently for 20 minutes.
1 gallon	Knorr® Ultimate Low Sodium Vegetarian Vegetable Base, prepared	• Strain the soup in a blender.
<b>1 qt</b>	<b>LeGoût® Cream Soup Base, prepared</b>	
To taste	Salt and Pepper	
<b>GARNISH</b>		<b>PREPARE THE GARNISH</b>
2 slices	Brioche bread	• Cut the brioche bread into fine cubes and bake in butter until crisp.
As needed	Butter	• Pick a couple of nice leaves of watercress and blanch the rest in salted water.
1 bunch	Watercress	• Purée the blanched watercress in a blender until smooth.
<b>SERVE</b>		<b>TO SERVE</b>
As needed	Vegetable Soup, prepared	• Ladle the soup into the bowl.
1 oz	Garnish, prepared	• Drizzle with the watercress puree.
	Truffles or truffle tapenade	• Finish the soup with the watercress leaves and croutons.
		• Garnish the soup with some freshly shaved truffle 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

<b>2 cups</b>	<b>LeGoût® Cream Soup Base, prepared</b>
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	PREPARATION
<b>MUSHROOM BOURSIN CHEESE SAUCE</b>		<b>PREPARE THE SOUP</b>
6 oz	Cremini mushrooms, thinly sliced	• Prepare the Mushroom Boursin Cheese Sauce
1.50 oz	Butter, unsalted	• Sauté mushrooms in butter. Add shallots and garlic and cook until shallots are translucent.
0.75 oz	Garlic, minced	• Deglaze the pan with white wine and let reduce by 2/3.
3 oz	Shallot, minced	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.
3 oz	White wine	
<b>0.50 cup</b>	<b>LeGoût® Cream Soup Base, prepared</b>	
8 oz	Boursin cheese	
To taste	Kosher salt and black pepper	
<b>HORSERADISH DIJON SAUCE</b>		<b>PREPARE THE HORSERADISH DIJON SAUCE</b>
1 cup	Hellmann's® Mayonnaise	• Combine all ingredients and chill until use.
2 Tbsp	Horseradish	
2 oz	Maille Original Dijon Mustard	
<b>BURGER</b>		<b>PREPARE THE BURGER</b>
10 each	Ground beef patties	• Cook patty to desired doneness.
10 oz	Horseradish Dijon Sauce	• Spread prepared Horseradish Dijon Sauce on the bun.
10 each	Bun, whole wheat	• Build the burger by first topping the patty with the prepared Mushroom Boursin Cheese Sauce, then the remaining ingredients.
15 oz	Mushroom Boursin Cheese Sauce, prepared	
20 slices	Tomato	
10 oz	Onion, grilled	
20 oz	Black Forest Ham	



# 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	PREPARATION
<b>MONK FISH</b>		<b>PREPARE THE MONK FISH</b>
3.50 lbs	Monk fish	• Clean and portion the fish.
As needed	Butter	• Season and fry in butter.
To taste	Salt and Pepper	
<b>SAUCE</b>		<b>PREPARE THE SAUCE</b>
	Shallot, small dice	• Sweat shallot in butter, add white wine.
	White wine	• Reduce wine until 1/3 cup remains, then add the light cream.
	Light Cream	• Reduce until the sauce thickens slightly. Chill.
	Shallot, small dice	• Mix the egg yolks with the cold sauce base.
As needed	Butter	• Whisk the prepared LeGoût® Cream Soup Base to soft peaks and mix with the sauce base.
	Light Cream	
4 each	Egg yolks	
<b>0.50 cup</b>	<b>LeGoût® Cream Soup Base, prepared</b>	
<b>VEGETABLES</b>		<b>PREPARE THE VEGETABLES</b>
As needed	Butter	• Clean and cut the vegetables into 1-inch pieces.
1 lb	Fava beans	• Blanch and season the vegetables with a little butter.
1 lb	Sunchokes	
1 lb	Romanesco or cauliflower	
5 each	Spring onions, cleaned, whole	
1 lb	Green peas	
<b>SERVE</b>		<b>TO SERVE</b>
1 cup	Watercress	• Place the sauce on the middle of a plate.
10 tsp	Maille Old Style Mustard	• 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
<b>2 qts</b>	<b>LeGoût® Cream Soup Base, prepared</b>

#### 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

- 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

- 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
<b>CHICKEN BREASTS</b>		<b>PREPARE THE CHICKEN BREASTS</b>
10 each	Chicken breasts	• Season, sear and roast.
<b>SAUCE</b>		<b>PREPARE THE SAUCE</b>
0.25 cup	Tarragon, fresh, chopped	• 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.
<b>3 cups</b>	<b>LeGoût® Cream Soup Base, prepared</b>	
2 Tbsp	Lemon juice, fresh	
0.5 cup	Maille Old Style Mustard	
		<b>TO SERVE</b>
		• Pair it with Brussels sprouts, bacon and roasted red peppers for the final touch.



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