

Mushroom cream soup with black bread garlic croutons ^{g)}



Materials and Products

1.000	l	Water
50.000	g	500010 Black bread
1.000	g	M3632 MeisterGold Garlic Pepper Decor Seasoning Salt CLA
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1.051	kg	
2	Pck	F601374 Mushroom Cream Soups & Sauces Duo
2	Tl.	Butter ^{g)}

Preparation Recommendation

Boil the Mushroom Cream Duo according to the instructions in water and simmer for 5 minutes.

Toss the bread cubes in butter until crispy and season with the garlic pepper.

Fill the soup into cups and place the croutons on top.

Finally sprinkle with chopped parsley.

Declaration advice

Ingredients: drinking water, black bread, table salt, pepper 13%, garlic 11%, parsley, spices, yeast extract, sugar, modified starch, maltodextrin, sunflower oil, aroma, mushroom-variable proportions 4, 2% (chanterelles, mushrooms, butter mushrooms), glucose syrup, caramel, Garlic, thyme, acidifier (acidifier: citric acid), butter (**milk protein**)



yields 5.000 portions

(1 serving equals 210.200 g)

Average nutritional information

per 100g		GDA*
Energy	43 kj / 10 kcal	0.51 %
Fat	0.1 g	0.09 %
hereof: Saturated Fat	0.0 g	0.03 %
Carbohydrates	2.0 g	0.76 %
hereof: Sugar	0.2 g	0.22 %
Protein	0.3 g	0.52 %
Salt	0.1 g	1.84 %

per portion		GDA*
Energy	90 kj / 21 kcal	1.07 %
Fat	0.1 g	0.18 %
hereof: Saturated Fat	0.0 g	0.06 %
Carbohydrates	4.1 g	1.59 %
hereof: Sugar	0.4 g	0.46 %
Protein	0.6 g	1.10 %
Salt	0.2 g	3.86 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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CREATED WITH



Pumpkin and sweet potato soup ^{g)}



Materials and Products

50.000	g	M01165 CUISINOR® Pumpkin Cream Soup Hf CL
		g)
200.000	g	onion cubes fine
200.000	g	sweet potato
20.000	ml	M09533 CUISINOR® vario B
1.000	l	water
20.000	g	M01054 VEGETOR® M pur Hf CLA
100.000	ml	cream 30% fat ^{g)}
1.584	kg	

Preparation Recommendation

Sweat the onion and sweet potato cubes in Vario B and then fill up with the prepared Vegetor Vegetable Broth.

Simmer the vegetables gently, then sprinkle in the CUISINOR pumpkin cream soup Hf CL and simmer for another 3 minutes.

Finally, refine with the cream.

Declaration advice

Ingredients:

Drinking water, onions, sweet potatoes, **milk protein (lactose)**, pumpkin powder 24% ,, table salt, potatoes, sugar, rice flour, dextrose, sunflower oil, tomatoes, spices, flavors, glucose syrup, **milk protein** , thickeners (thickeners & gelling agents: xanthan), stabilizer (Potassium phosphate), acidifier (acidifier: citric acid), natural aroma, vegetable mixture 0, 5% in variable proportions by weight (carrot, leek, parsnip), turmeric, aroma, rapeseed oil, acidifier: lecithin, mono and diglycerides of fatty acids, butter flavor, color: carotene

Additives/Attributes: 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate) dyes **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) legumes i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Average nutritional information

per 100g		GDA*
Energy	242 kJ / 58 kcal	2.88 %
Fett	3.1 g	4.43 %
hereof: Saturated Fat	1.3 g	6.54 %
Carbohydrates	6.4 g	2.48 %
hereof: Sugar	2.4 g	2.63 %
Protein	0.7 g	1.41 %
Salt	1.1 g	17.85 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)