

LeGout Cream Soup Base Applications and Recipes



“LeGout Cream Soup Base has been the **workhorse** in my kitchen for years. Not only has it helped maintain the **quality of my delivery items** with its hold and having the flexibility for a first-time-cook at home, I’ve also used it to replace heavy cream and **save** a ton as it’s nearly half the cost per prepared gallon.” – Mac’s Diner

Savings Across the Board

More cost effective compared to scratch bechamel and heavy cream
Quicker prep time with instant cold swell starch

Better-than-Scratch Performance

Withstands high heat and doesn’t break
Stabilizes cream-based dishes
Works great in cold applications prior to heating
Heat, freeze, and reheat friendly
Shelf stable
Versatile use across many applications and items

Claims to Meet Consumer Needs

Vegetarian
Gluten Free
No Added MSG*
No Artificial Flavors or Preservatives
Made with Colors from Natural Sources

Description	GTIN	Pack Size
LeGout Cream Soup Base - Pouches	10037500000329	6/25.22 oz
LeGout Cream Soup Base - Pail	10037500000541	1/22.5 lb

Continue for Applications and Recipes

LeGout Cream Soup Base Top Applications



Soups

- New England Clam Chowder
- Roasted Cauliflower
- Roasted Tomato and Red Pepper Bisque
- Creamy Chicken, Kale, and White Bean
- Roasted Squash Bisque
- Smoky Corn Chowder
- Roasted Root Vegetable
- Shrimp/Lobster Bisque
- Smoked Seafood Chowder
- Broccoli Cheddar

Sauces

- Queso/Spicy Queso
- Beer Cheese
- Alfredo
- Creamy Roasted Garlic
- Creamy Cajun/Creole
- Spicy Peri Peri Cream
- Coconut Curry
- Wild Mushroom Cream
- Carrot Ginger
- Grainy Mustard White Wine



Other

- Spinach Artichoke Dip
- Buffalo Chicken Dip
- White Pizza
- Scalloped Potatoes (Potatoes au Gratin)
- Roasted Vegetable Gratin
- Mac and Cheese
- Chicken/Lobster Pot Pie
- Croquettes
- White Lasagna
- Creamy Cauliflower/Grain Risotto
- Oysters Rockefeller

LeGout Cream Soup Base Sauce Variations

Add one quart of prepared Cream Soup Base to each recipe

Sauce Name	Instructions	Serve With
Lemon Garlic	3 oz. grated romano cheese, 4 oz. grated parmesan cheese and 1 T. lemon juice	Shrimp, Seafood, Pasta
Brandied Mushroom	Reduction of 10 oz. sliced mushrooms and 2/3 c. brandy Finish with ¼ c. chopped fresh parsley	Steak, Pork Chops
Cheese	1 lb. shredded yellow cheddar cheese, 1 t. cayenne pepper and ½ t. white pepper	Pasta, French Fries, Nachos
Smokey Cheese	1½ cups shredded yellow cheddar cheese, 5 slices yellow American cheese and 2 Tbsp Knorr Intense Flavors Deep Smoke	Pasta, French Fries, Nachos
Chipotle	½ c. puréed canned chipotle peppers	Chicken, Pork, Tacos
Coconut Curry	1 c. coconut milk and 3 t. curry powder	Chicken, Pork, Turkey, Tofu
Five-Onion	Reduction of 1 c. white wine with ½ c. each of julienned white and red onions, leeks and shallots Finish with ¼ c. chopped green onions	Beef, Chicken, Pork, Pasta, Creamed Spinach
Fresh Herb	½ c. chopped fresh parsley and ¼ c. each of chives, basil and thyme	Chicken, Seafood, Eggs
Creamy Horseradish Demi	8 oz. prepared Knorr Demi-Glace Sauce and ½ c. prepared horseradish	Roast Beef, Seafood
New England Clam	1 c. sautéed white onions, ½ c. rendered diced bacon, 1½ c. chopped clams and ¼ c. clam juice	Seafood, Pizza, Pasta
Pink	½ c. tomato sauce to prepared Lemon Garlic sauce (above)	Pasta, Lasagna, Meatballs, Chicken, Sausage
Primavera	2 c. blanched assorted vegetables, ½ c. grated parmesan cheese and 1 T. lemon juice	Sausage, Pasta, Chicken
Pumpkin	½ c. canned puréed pumpkin and 2 t. toasted curry powder	Vegetables, Pasta, Chicken, Pork
Red Pepper–Basil	1 c. puréed roasted red peppers and ¼ c. chopped fresh basil	Pasta, Meatballs, Pizza
Roasted Garlic Cream	2 oz. white wine, ½ c. puréed roasted garlic cloves and ¼ c. chopped fresh parsley	Pizza, Chicken, Beef, Pork
Sherried Lobster and Rosemary	Reduction of ½ c. chopped shallots, 1 c. cream sherry, 1 t. chopped rosemary, 1½ T. Knorr Ultimate Lobster Base and 1 T. tomato paste. Finish with 2 T. softened butter	Eggs, Seafood, Pasta
Seafood and Chive	Reduction of 2 oz. chopped shallots, ½ c. sherry, ½ c. white wine, 1½ T. Caldo de Camaron and 1 T. tomato paste Finish with ¼ c. chopped fresh chives	Eggs, Seafood, Pasta
Sour Cream and Onion	Reduction of 2 c. diced onions with 2 c. white wine; reduce by ¾. Add to sauce and simmer 10 minutes Finish with 1 c. sour cream	Potato, Chicken, Beef, Pork, Seafood

Sauce Name	Instructions	Serve With
Spicy Mustard Cream	2/3 c. Maille Dijon mustard and ½ c. Maille Old Style mustard Finish with 3 T. softened butter	Beef, Chicken, Pork, Seafood , Vegetables
Sun-Dried Tomato & Caper	2/3 c. puréed sun-dried tomatoes, 1/3 c. grated parmesan cheese and ¼ c. rinsed capers	Seafood, Chicken, Pasta, Vegetables
Supreme	¼ c. Knorr Ultimate Roasted Chicken Base and 1 T. softened butter	Chicken, Pasta
Tarragon Tomato	Reduction of 1 c. diced onions, ½ c. white wine, 2 T. tomato paste Finish with 1 c. diced seeded tomatoes and 2 T. fresh tarragon	Chicken, Pasta, Potatoes, Pork, Seafood
Toasted Cumin	3 t. toasted cumin, ½ c. tomato purée and ¼ c. chopped flat-leaf parsley	Seafood, Chicken, Nachos
Vodka & Lemon-Basil Cream	Reduction of ½ c. chopped shallots, 2 oz. white wine and ¾ c. vodka Finish with 1/3 c. chopped fresh basil and 1 T. fresh lemon juice	Pasta, Chicken, Pork
Florentine	3 oz. chopped fresh spinach Finish with ½ c. shaved parmesan cheese	Lasagna, White Fish, Chicken, Salmon
Creamy Broccoli and Roasted Garlic	½ lb blanched broccoli florets, 1 Tbsp roasted garlic, mashed. Dash of cayenne pepper	Pasta, Chicken
Creamy Shellfish	4 oz sauteed shrimp, 4 oz sauteed scallops, juice of 1/2 lemon, Finish with parsley	Pasta, Chicken, White Fish, Salmon
Lemon Dill	1 Tbsp dried dill or 2 Tbsp fresh dill, 2 oz lemon juice	White Fish, Salmon, Pork
Alfredo	¼ lb grated Parmesan cheese, ¼ Tbsp garlic powder, white pepper to taste	Fettuccini Pasta, Steamed Vegetables
Fine Herb	1 Tbsp dried or fresh chives, 1 Tbsp dried basil leaves, ¼ Tbsp rosemary, 1 oz lemon juice, black pepper to taste	Pasta, White Fish, Chicken
Sausage Gravy	½ lb cooked sausage crumbled, ¼ cup sautéed chopped onions	Biscuits
Horseradish Mushroom	½ cup sautéed or sliced mushrooms, 1 Tbsp garlic powder, ¾ cups horseradish, ½ tsp Tabasco sauce	Beef (Prime Rib), Vegetables
Creamy Pesto	½ cup spinach, defrosted, squeezed dry, 1 Tbsp onion powder, 1 Tbsp garlic powder, ½ c fresh basil, ¼ cup grated Parmesan cheese	Pasta, Fish, Chicken
Chipped Beef	¾ lbs chipped beef	Biscuits

Continue for More Information and Recipes

LeGoût Cream Soup Base Information and Recipes

Click each link

Product Information

The ease of instant thickening starch meets clean ingredients and rich, creamy flavor.



LOBSTER BISQUE
Traditional French bisque featuring rich and creamy LeGoût Cream Soup Base.

What is Cream Soup Base? A convenient white sauce or béchamel that can be made in minutes by adding to water.
Why Use Cream Soup Base? Cream Soup Base is quicker, easier, less expensive and more consistent than scratch. Its great stability withstands high heat and reduces the chance of scorching. It also allows for maximum versatility, working great in cold applications prior to heating.

When to Use:

- Any time a white sauce, cream sauce or béchamel is required
- Cream style soups
- Alfredo sauce
- Casseroles
- Dips like spinach artichoke

LeGoût Cream Soup Base is made with instant thickening starch for simpler prep and quick results. Product offers easy prep directions along with the rich flavor and clean ingredients customers love.

- Sugar-free
- No added MSG
- No artificial flavors or preservatives
- Made with colors from natural sources

How to Prepare:

1. Gradually whisk sauce mix into water until smooth.
2. Add other cooked ingredients if desired.
3. Heat to 185°F for 1 minute, stirring occasionally. Do not boil.

SPINACH, ARTICHOKE & BACON PIZZA



NOTE: KTM NUMBERS FOR UPDATED PRODUCTS REMAIN THE SAME

DESCRIPTION	GTIN	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt	Net Wt
LeGoût Cream Soup Base	100790000029	4.05 oz	100 g	100 g	100 g	100 g	100 g	100 g	100 g	100 g	100 g	100 g	100 g	100 g	100 g
LeGoût Cream Soup Base	100790000041	1.02 lb	454 g	454 g	454 g	454 g	454 g	454 g	454 g	454 g	454 g	454 g	454 g	454 g	454 g

See recipes and learn more about LeGoût Cream Soup Base at ufs.com



Recipe Book

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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Cream of Spinach Soup
A simple yet flavorful soup with spinach and Knorr Chicken Base.

Roasted Parsnip Soup with Chorizo Crumble
The sweetness and earthiness of parsnips are perfect for fall and the LeGoût Cream Soup Base

Pastitsio (Greek Lasagna)
This traditional Greek baked pasta dish with ground meat and béchamel sauce uses LeGoût Cream Soup Base simply.

Forgotten Vegetable Soup with Watercress and Truffle
This soup based on Knorr Vegetable Base contains many white "forgotten vegetables", such as roots and chervil.

Gingered Carrot Soup
Tender carrots are blended with ginger, cumin, mustard, nutmeg and cinnamon for a perfectly



Virginia Ham and Cheddar Croquettes with Crainy Mustard
LeGoût Cream Soup Base makes it quick and easy to prepare.

How to Prep Video

LeGoût Cream Soup Base Preparation



Mac & Cheese Video

NE Clam Chowder Video




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