Improved! CREAM SOUP BASE

Experience the Difference in taste and preparation

LeGout

Unilever Food Solutions
We never rest in the pursuit of perfection.

Quality is our top priority because it’s your top priority. To create our new generation of products, we:

- asked for input from more than 200 chefs,
- scrutinized and exchanged more than 40 ingredients and 11 suppliers in our search for only the very best,
- invested more than 3,000 hours and
- developed, tested and redeveloped close to 150 recipes.

We’re convinced you will be impressed.

For more than half a century...

LeGoût® has helped countless foodservice professionals in the U.S. serve delicious, home-style meals with ease.
LeGoût® Cream Soup Base.

Unlimited versatility for your signature menu.

LeGoût® Cream Soup Base

Make all your favorite cream soups, sauces, dips and entrées quickly and easily with this highly versatile and durable shelf-stable cream base. At a lower cost per ounce than a scratch reduction, no wonder it’s one of the most popular products with our customers!

- **New!** More natural dairy flavors for a creamy, rich taste and mouthfeel
- **New!** Easy, instant preparation in any temperature water, reduced risk of scorching
- **New!** Smooth, lump-free appearance and texture
- **New!** Reduced sodium by 130 mg and fat by 4 g per serving size* for a clean and fresh taste
- **New!** No added MSG or artificial flavors needed
- **New!** Minimized dry mix weight (pouch by 80 g, pail by 2.5 lbs.) and pouch size to reduce environmental footprint while maintaining the same yield

*Compared to our previous recipe.
Chicken Pot Pie  (shown on cover)
Yield: 8 servings

8 oz.  Onions, medium dice
4 oz.  Celery, medium dice
1½ lbs.  Chicken, cooked, pulled
12 oz.  Peas and Carrots mixture
2 T.  Oil
1½ t.  Thyme
1 t.  Rosemary

40 oz.  LeGoût® Cream Soup Base, prepared
3 oz.  KNORR® Professional Liquid Concentrated Chicken Flavor Base, unprepared (concentrated)
½ t.  Pepper

1.  Sauté onions and celery in oil until tender and translucent.
2.  Combine all ingredients except pie crust and mix well.
3.  Portion into individual casserole dishes.
4.  Wet rim of dish with water or light egg wash.
5.  Cover with pie crust and vent.
6.  Bake at 350°F until crust is brown and internal temperature has reached 165°F.

Pie Crust

1 t.  Salt
1½ lbs.  Flour
1 lb.  Butter or Shortening
8 oz.  Ice Water

1.  Combine salt and flour and mix well.
2.  Cut butter or shortening into flour to the size of a pea.
3.  Add water and mix until dough comes together. Do not overmix.
4.  Wrap tightly and let rest 30 minutes.
5.  Roll on floured surface and use as desired.

Gingered Carrot Soup
Yield: 10 servings

2 T.  Vegetable Oil
1  Onion, cut into 1” pieces
1 t.  Ground Ginger
½ t.  Salt
½ t.  Ground Cumin
½ t.  Dry Mustard
¼ t.  Ground Mace
¼ t.  Ground Cinnamon
¼ t.  Black Pepper
½ t.  Ground Red Pepper
6 c.  Carrots, cubed
1 qt.  KNORR® Professional Liquid Concentrated Chicken Flavor Base, prepared
1 qt.  LeGoût® Cream Soup Base, prepared
1 c.  Skim Milk

2.  Reduce heat to low; cover and cook 5 minutes or until tender. Add carrots and prepared KNORR® Professional Liquid Concentrated Chicken Flavor Base.
3.  Bring to a boil; reduce heat and simmer, partially covered, for 30 minutes or until carrots are tender.
4.  Place one-third carrot-onion mixture in blender or processor; process until smooth.
5.  Repeat with remaining mixture. Return purée to pan; stir in prepared LeGoût® Cream Soup Base and milk.
6.  Cook over low heat until thoroughly heated, stirring occasionally.
**Seafood Newburg**  *(shown on left)*  
*Yield: 1 serving*

1. Sauté seafood in whole butter 2-3 minutes or until just done. Remove and reserve.
2. In same pan, sauté shallots for 30 seconds. Add paprika and continue to cook 30 seconds.
3. Away from the heat, add brandy to pan. Return to heat and flambé.
5. Bring to a simmer and garnish with chives. Serve with toasted baguettes or toast points.

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**Spinach Fettuccini with Bacon and Tomato Cream Sauce**  
*Yield: 1 serving*

1. Brown bacon in pan. Add garlic and onions and cook 1 minute.
2. Add tomatoes and prepared KNORR® Professional Liquid Concentrated Chicken Flavor Base and cook 1 minute.
3. Add LeGoût® Cream Soup Base and bring to a simmer. Add pasta and continue to cook until pasta is hot – about 2 minutes.
4. Plate and garnish with marjoram.

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**Spinach and Artichoke Dip**  
*Yield: 8 servings*

1. Combine all ingredients and mix well.
2. Portion into individual casserole dishes and hold.
3. At service, microwave on high or bake to reach an internal temperature of 165°F.
4. Serve with your favorite chips or vegetables for dipping.
We have led the Food & Beverage “super-sector” of the Dow Jones Sustainability Indexes* for 12 years – the only company ever to achieve this.

As part of our sustainability commitment, we optimized our Cream Soup Base pouches and eliminated 162,000 linear feet of packaging film per year, the equivalent of 31 miles or the length of 458 football fields!

We take your future seriously.  

*Refers to Unilever NV's membership in the DJSI

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Legoût® CREAM SOUP BASES

**New! Cream Soup Base**
The ultimate in versatility and ease of preparation. Just add water to make a smooth, creamy base for savory cream soups, sauces, casseroles or vegetable dishes.

**Cream Soup Base (Lacto-Vegetarian)**
All the rich, creamy flavor of our regular Cream Soup Base perfect for Lacto-Vegetarian menuing.

Same recipe, new look!
The LeGoût® Cream Soup Base suitable for Lacto-Vegetarians

For more information about LeGoût® Cream Soup Base, contact your Unilever Food Solutions representative or visit: unileverfoodsolutions.us/tastethedifference

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