

HACO

Asparagus Cream Soup

Nutrition Facts:

Per serving 250ml (20g)

Amount	Dry Mix	
Energy	270	kJ
	60	kcal
Total fat	0.5	g
Saturated Fat + Trans	0	g
	0	g
Cholesterol	0	mg
Sodium	863	mg
Carbohydrate	12	g
Fibre	0.9	g
Sugars	3.3	g
Protein	3.2	g

Net Weight/Yield:

1,280g (16 Litres)

Ingredients:

Wheat flour, skim milk powder, corn starch, salt, dehydrated asparagus, yeast extract, dehydrated onions, palm oil, maltodextrin, flavour, spice, disodium inosinate, disodium guanylate, dehydrated parsley.

Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

Preparation:

To prepare:	Product:	Water:	Cooking Time:
1 L	80 g (2 scoops)	1 L	-
10 L	800 g (20 scoops)	10 L	3 - 5 minutes
16 L	1,280 g (full container)	16 L	-

** the Haco scoop is a kitchen aid in the absence of a weighing scale. For best results, follow exact product quantity.*

Directions:

1. Blend required amount of soup powder into cold or lukewarm water while stirring well with a whisk
2. Bring to boil, stirring constantly.
3. Reduce heat and simmer for 3 - 5 minutes, stirring occasionally.

To produce larger quantities (full container and more):

Dissolve required amount of soup powder in some cold water and blend into remaining boiling water. Follow steps 2. and 3. for finishing

Storage:

Keep in a cool, dry place.

Best before: See bottom of container.

How to enhance this product:

Enrich with cooked or canned asparagus tips, spinach chiffonade, chopped chervil. Add fresh butter, cream and a dash of white wine.

Before serving garnish with whipped cream and julienne of smoked salmon.

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