

HACO

Chicken Cream Soup

Nutrition Facts:

Per serving 250ml (20g)

Amount	Dry Mix	
Energy	300	kJ
	70	kcal
Total fat	1.2	g
Saturated Fat + Trans	0.3	g
	0	g
Cholesterol	0	mg
Sodium	793	mg
Carbohydrate	12	g
Fibre	0.4	g
Sugars	4.0	g
Protein	3.0	g

Net Weight/Yield:

1,280g (16 Litres)

Ingredients:

Wheat flour, whey powder, maltodextrin, salt, chicken, yeast extract, chicken fat, soya sauce powder, dehydrated onions, guar gum, flavour, disodium guanylate, disodium inosinate, spices.

Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

Preparation:

To prepare:	Product:	Water:	Cream:	Cooking Time:
1 L	80 g (2 scoops)	0.9 L	0.1 L	-
10 L	800 g (20 scoops)	9 L	1 L	3 - 5 minutes
16 L	1,280 g (full container)	14.4 L	1.6 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.
4. Add heavy cream while stirring well and bring to a quick boil again.

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 to 4 for finishing.

Storage:

Keep in a cool, dry place.

Best before: see bottom of container.

How to enhance this product:

Enrich with chicken julienne, small chicken meat quenelles, finely cut lettuce, asparagus tips, sliced almonds, coarsely chopped pistachios.

Add butter, cream, liaison (egg yolk and cream), freshly ground pepper.

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