

HACO

Mushroom Cream Soup

Nutrition Facts:

Per serving 250ml (20g)

Amount	Dry Mix	
Energy	290	kJ
	70	kcal
Total fat	0.9	g
Saturated Fat + Trans	0.4	g
	0	g
Cholesterol	0	mg
Sodium	909	mg
Carbohydrate	13	g
Fibre	0.7	g
Sugars	3.0	g
Protein	2.3	g

Net Weight/Yield:

1,120g (14 Litres)

Ingredients:

Wheat flour, maltodextrin, modified corn starch, salt, dehydrated champignons, skim milk powder, natural flavours, palm oil, dehydrated onions, yeast extract, spices, disodium guanylate, disodium inosinate.

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	7 minutes
14 L	1,120 g (full container)	12.6 L	1.4 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 7 minutes, stirring occasionally.
4. Add cream while stirring well and bring to a quick boil again.

Blend contents of container well before use if using partial quantities.

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 fresh or canned sliced mushrooms, finely chopped fresh herbs, bread croutons with or without cheese.

Add butter, liaison (egg yolk and cream) or a dash of white wine.

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