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

EASY PREP. RICH FLAVOR.

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

What is Cream Soup Base? A convenient white sauce or bechamel 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 bechamel is featured
- 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.

- Vegetarian
- Gluten-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 165°F for 1 minute, stirring occasionally. Do not boil.

SPINACH, ARTICHOKE & BACON PIZZA »
Pizza featuring creamy, garlicky white spinach sauce made with LeGoût® Cream Soup Base.

NOTE: GTIN NUMBERS FOR UPDATED PRODUCTS REMAIN THE SAME

DESCRIPTION	GTIN	Pack Size	Serv. Size	Yield	Calories	Total Fat	Sat. Fat	Trans Fat	Chol.	Sodium	Total Carb
LeGoût® Cream Soup Base	10037500000329	6/25.22 oz	1/3 cup	24	150	8g	4g	0g	0mg	470mg	17g
LeGoût® Cream Soup Base	10037500000541	1/22.5 lb	1/3 cup	338	150	8g	4g	0g	0mg	470mg	17g

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

*Except those with naturally occurring glutamates

©Unilever Food Solutions. LeGoût is a registered trademark of the Unilever Group of Companies. UC 09/19

Unilever Food Solutions