

## Legout® Soup Base Cream 25.2 ounces, pack of 6

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### Instant cream soup mix yields 1.5 gallons of finished, rich cream sauce per pouch

- Offers an ideal foundation for soups, white sauces, and casseroles
- Smooth, creamy texture with rich flavor
- Base for soup prepares more quickly and withstands heat better than from-scratch recipes
- Reusable sauce mix can be frozen and thawed; contains no artificial flavors, colors, or preservatives; gluten-free; vegetarian

GTIN: 10037500000329

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## All product information

### Nutrition Details & Allergens



No artificial preservatives



No added MSG



No artificial colors and flavors



Suitable for Vegetarians

### Ingredients

Modified corn starch, palm oil, maltodextrin, buttermilk, corn syrup solids, sugar, salt, buttermilk powder, yeast extract, soybean oil, onion powder, potassium chloride, natural flavor, disodium guanylate, disodium inosinate. Contains: milk.

### Nutrition Information

Nutrients per serving	
Calories .	150.0 .
Calories cal	35.7 cal
Cal	90.0 cal
Total Fat	8.0 g
Saturated Fat	4.0 g
Trans Fat	0.0 g
Polyunsaturated Fat	1.0 g
Monounsaturated Fat	3.0 g
Cholesterol	0.0 mg
Sodium	460.0 mg
Total Carbohydrate	17.0 g
Dietary Fiber	0.0 g
Sugars	3.0 g
Protein	1.0 g
Potassium	160.0 mg
Vitamin A	- IU
Vitamin C	- mg
Calcium	30.0 mg
Iron	0.0 mg
Vitamin D	0.0 IU
Vitamin E	- mg
Vitamin K	- mcg
Vitamin B6	- mg
Vitamin B12	- mcg
Caffeine	- mg
Omega 3 fatty acids	- mg
Antioxidants	- mg
Alanine	- g
Fructose	- g

\*% of Reference Intake of an average adult (8400kj/2000kcal)

### Additives

- No artificial preservatives

- No added MSG
- No artificial colors and flavors

## Allergens

- Contains soy and it's derivatives
- Contains milk and it's derivatives

## Dietary Information

- Suitable for Vegetarians
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## Product Information

### Description

An invaluable asset for any kitchen, LeGout Cream Soup Base delivers exceptional performance and versatility that chefs can trust. This instant soup base withstands heat and resists breakdown better than a from-scratch base, making it ideal for preparing alfredo sauce and tackling other demanding recipes. With its smooth, rich cream texture and delicious flavor, it is ideal for creating savory cream soups, white sauces, casseroles, chowders, and more. The vegetarian cream soup base prepares in minutes; simply blend the soup mix into warm water, whisk until smooth, add other desired ingredients, and heat. To help minimize waste, this white sauce mix can be frozen and thawed for easy reuse.

### Packaging

25.2 oz, Pack of 6

### Container

Case

### Product Number

GTIN | 10037500000329

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## Usage Information

### Preparation

1 gallon yield (avg 120 servings) : Gradually blend mix to 1 gallon warm tap water. Whisk until smooth. Add other cooked ingredients if desired. 3. Heat to serving temperature (185°F) for 1 minute, stirring occasionally. Do not overboil.

### Yield

120 average servings per case

### Benefits

Legout cream soup base makes soups, sauces, dips, and entrees quickly and easily and is more stable than traditional cream reductions. This base is more cost-effective than scratch reduction and has no trans fat.

### Shelf Life

365 Days

**Tips**

Use wherever a rich creamy base for savory cream soups, sauces, casseroles or vegetable dishes is required.