

Choose natural Swiss premium quality

**Haco** swiss



# Soups

Nothing works up an appetite better than an excellent starter.

## Instant Roux Blanc & Base for Soups and Sauces



*An extremely resourceful base product for all kinds of (cream) soups and sauces. Dissolves instantly in boiling liquid without clumping or clogging. A "must have" item in any professional culinary operation for speed scratch cooking.*

## Lobster and Seafood Bisque



*A delicate and delightful preparation for all kinds of lobster and seafood bisques. Very suitable to be refined with fresh ingredients, leaves leeway for the chef's signature touch. Can also be used as a base for seafood sauces.*

Article No	Article	Unit	Yield p/unit (litres)	Yield p/unit (portions)	Trade unit (cartons)
840116	Instant Roux Blanc / Base for Soups and Sauces	Can, 600 g	Up to 10 L	40 (250 ml)	6 cans
830016	Lobster and Seafood Bisque	Can, 810 g	9 L	36 (250 ml)	6 cans