

# Mushroom Puff Pastry Bisque

Cuisine: Chinese

Food category: Side dishes



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Company: Retigo Asia



## Program steps

Preheating: 195 °C

1 Hot air 0 % Termination by time 07:00 mm:ss 180 °C + 90 %

## Ingredients - number of portions - 10

Name	Value	Unit
meringue	1	pcs

Name	Value	Unit
corn sauce	2	pcs
fresh mushrooms like seps, button, shitake, etc.	250	pcs
whipped cream 33%	50	kg
milk 3.5%	200	g
chicken stock	1.5	l
carrot	30	g
plain wheat flour	40	g
egg	100	g
salt	3	g
freshly ground black pepper, ground	0.5	g

## Directions

- ◇ The soup is pre-cooked, or use the frozen instant soup directly
- ◇ Boil the thick soup and put it into a lion head bowl, coat the mouth of the soup cup with egg liquid and spread the puff pastry
- ◇ It is recommended to use egg yolk liquid for the meringue, the color is golden yellow
- ◇ Dry baking at high temperature and low humidity, the puff pastry expands rapidly, and the outer layer is golden in color
- ◇ Ideal puff pastry soup, the puff pastry puffs up and is crispy and colorful, and the puff pastry soup is hot

## Nutrition and allergens

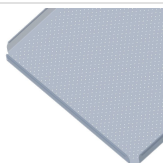
Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	15743.4 kJ
Carbohydrate	154.2 g
Fat	1652 g
Protein	102.3 g
Water	0 g

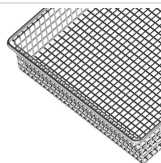
## Recommended accessories



Aluminium baking sheet perforated



GN container Stainless steel perforated



Vision Frit



GN container Stainless steel full