

Mushroom Puff Pastry Bisque

Cuisine: **Chinese**
Food category: **Side dishes**



Author: **Gary CHIU**
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

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

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

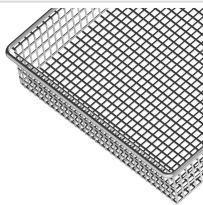
Recommended accessories



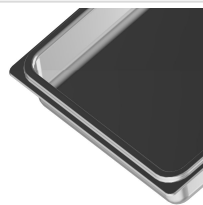
Aluminium baking
sheet perforated



GN container Stainless
steel perforated



Vision Frit



GN container Stainless
steel full