

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 | 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 liquid | 100 | g |
| salt | 3 | g |
| 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

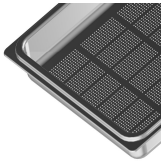
Allergens: 1, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

| Nutritional value of one portion | Value |
|----------------------------------|------------|
| Energy | 15743.7 kJ |
| Carbohydrate | 154.2 g |
| Fat | 1652 g |
| Protein | 102.4 g |
| Water | 0 g |


Recommended accessories



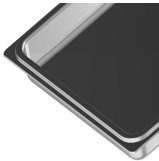
Aluminium baking sheet perforated



GN container Stainless steel perforated



Vision Frit



GN container Stainless steel full