



## Recipe Service

**HACO** swiss

Recipe: **Chicken Soup "Lady Chicky"**  
*a light spicy soup*

Product Group: Soup Mixes

Serving size: 10



### Ingredients:

$\frac{3}{4}$  oz "HACO Swiss" Instant Chicken Flavor  
Consommé Mix, #502  
1 quart water  
2 oz egg yolk  
1  $\frac{1}{2}$  cups heavy cream  
7 oz cooked chicken meat  
some tarragon leaves  
a dash of white wine  
season with curry powder (Madras type)

### Mise-en-place (preparation):

- cut chicken meat into thin strips
- stir  $\frac{1}{2}$  cup of cream and egg yolks until blended (liaison)
- beat 1 cup of cream till getting stiff and perfume with curry
- chop tarragon

### Directions:

Bring water to boil and dissolve "Instant Chicken Flavor Consommé Mix". Add the cream/egg yolk liaison, tarragon and perfume with white wine. Distribute the chicken meat into pre-warmed cups and fill with the soup. Garnish the soup with the curry/cream and, as you like, gratinate till topping gets brownish

### Serving suggestions:

Refine with cubes of Royal (egg custard)  
Refine with a vegetable brunoise