

Corn Bisque - Prepped

© All rights reserved Taste Buds, Inc. - Confidential

Yield: 6.5 Quarts

Shelf Life: 7 days refrigerated; 2 hours heated

Equipment: Gloves, quart measuring pitcher, measuring cup, large mixing bowl, whisk, chef knife, chub scraper, rubber spatula, chub bags, ties

Ingredients:

2 TBL Chicken Base - Stock (Not reconstituted)

2 bags Corn Bisque

4 cups Heavy Cream

Procedure:

1. In a microwave, heat chicken base stock in a quart measuring pitcher for **30 seconds**. Using rubber spatula, scrape into large mixing bowl.
2. Measure heavy cream, pour into mixing bowl, and whisk thoroughly until the chicken base is **completely** dissolved into the heavy cream.
3. Empty chub bags of corn bisque to mixing bowl. With spatula, stir until the heavy cream is **completely** incorporated into the corn bisque.
4. Chub prepped corn bisque into 1 quart chubs.
5. Label, Date, and Rotate.

C: Pale yellow with visible black and green specks.

T: #3 on flowability scale.

F/A: Sweet corn; Mild heat finish.

HR: Chub bag or 8oz styrofoam container; Refrigerated.

SL: 7 days prepped refrigerated; 2 hours hot on line