

# RED ARROW INTERNATIONAL Culinary Creations

## Roastin' 1013™

### Flavor Description:

An oil-based flavor that provides a rich, meaty chicken note and increases overall savory depth.



## Cream of Chicken Soup

Yield: 4432 gm.

Serving: 16 servings – 277 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Roastin' 1013</b>	<b>1.55</b>	<b>0.1</b>	<b>44.0</b>	<b>1.0%</b>
Vegetable oil	4.41	0.3	125.0	2.8%
Chicken breast; boneless, skinless, small dice	22.05	1.4	625.0	14.1%
Onions; peeled, small dice	8.82	0.6	250.0	5.6%
Carrots; peeled, small dice	4.41	0.3	125.0	2.8%
Celery, small dice	4.41	0.3	125.0	2.8%
Garlic; peeled, minced	0.53	0.0	15.0	0.3%
Chicken base	0.88	0.1	25.0	0.6%
Flour, all-purpose	5.29	0.3	150.0	3.4%
Water	70.55	4.4	2000.0	45.1%
Heavy cream	33.16	2.1	940.0	21.2%
Rosemary; fresh, minced	0.04	0.0	1.0	0.0%
Thyme; fresh, minced	0.04	0.0	1.0	0.0%
Black pepper, ground	0.01	0.0	0.3	0.0%
Salt	0.21	0.0	6.0	0.1%
<b>Total</b>	<b>156.34</b>	<b>9.8</b>	<b>4432.3</b>	<b>100.0%</b>

### Method of Preparation:

1. Heat a large soup pot over medium heat. Add vegetable oil.
2. When the vegetable oil is hot, add the chicken breast. Sauté until the chicken breast has turned white in color, approximately 8 minutes.
3. Add the onions, carrots, celery and salt. Continue to sauté until the onions are translucent, approximately 7 minutes.
4. Add the garlic and chicken base. Sauté for 2 minutes.
5. Add the flour, stirring rapidly to ensure that the oil and flour are mixed evenly.
6. Slowly add the water stirring constantly in order to ensure no lumps.
7. Add the **Roastin' 1013**, heavy cream, rosemary, thyme and black pepper. Simmer for 25 minutes, stirring occasionally.

### Research Chef Evaluation of Roastin' 1013:

**Roastin' 1013** provides the chicken in the soup the flavor of being slowly roasted at a low heat before being added to the soup.

\*Developed by Red Arrow Culinary Specialists