

The ease of instant thickening starch meets clean ingredients and rich, creamy flavour.

EASY PREP RICH FLAVOUR



LOBSTER BISQUE

Traditional French bisque featuring rich and creamy Knorr® Culinary Cream Base .



What is Cream Soup Base? A convenient white sauce or bechamel that can be made in minutes by adding to water.

Why Use Culinary Cream Base? Culinary Cream Base is quicker, easier, less expensive and more consistent than scratch. Its great stability withstands high heat and reduces the chance of scorching. It also allows for maximum versatility, working great in cold applications prior to heating.

When to Use:

- Any time a white sauce, cream sauce or bechamel is featured
- Cream style soups
- Alfredo sauce
- Casseroles
- Dips like spinach artichoke

Knorr® Culinary Cream Base is made with instant thickening starch for simpler prep and quick results. Product offers easy-prep directions along with the rich flavor and clean ingredients customers love.

- Vegetarian
- Gluten-free
- No added MSG*
- No artificial flavours or preservatives
- Made with colours from natural sources

How to Prepare:

1. Gradually whisk sauce mix into water until smooth.
2. Add other cooked ingredients if desired.
3. Heat to 165°F for 1 minute, stirring occasionally. Do not boil.

SPINACH, ARTICHOKE & BACON PIZZA >>

Pizza featuring creamy, garlicky white spinach sauce made with Knorr® Culinary Cream Base.



DESCRIPTION	GTIN	Pack Size	Serving Size	Servings Per Container	Calories	Total Fat	Saturated Fat	Trans Fat	Cholesterol	Sodium	Total Carbohydrate
Knorr® Culinary Cream Base	10063350294878	6/715g	7.3g	60ml	35	2g	1g	0.1g	5mg	115mg	4g

See recipes and learn more about Knorr® Culinary Cream Base at ufs.com

*Except those with naturally occurring glutamates