



Cream of Mushroom Soup

Vegetarian, gluten-free

Nature tastes so good! This savoury, creamy mushroom soup with exquisite ingredients is a real treat for both big and small gourmets. The recipe of savoury and fine mushrooms, including mildly-aromatic mushrooms, convinces with a full-bodied, strong flavour. Quick and easily prepared, our vegetarian cream of mushroom soup is a tasty treat as an appetizer, main course or as snack between meals.

Ingredients: Rice Flour, Skimmed *Milk Powder*, 9% Mushrooms (5% mushroom, chanterelle, butter mushroom pieces, porcini, shi-take mushroom powder), Sea Salt, Vegetable Powder (onion, leek, garlic, parsnip), 4% Mushroom Juice Concentrate Powder, Brown Sugar, Sunflower Oil, Natural Flavour, Guar Gum (thickening agent), Citrus Fibre, Parsley, Chives, Basil, Spices.

Average nutritional values	Per portion (= 25 g dry mix)	per 100 g dry mix
Calorific content	278 kJ/66 kcal	1113 kJ/278 kcal
Fat	1 g	4 g
- of which saturated fatty acids	0.1 g	0.3 g
Carbohydrates	9 g	36 g
- of which sugars	2 g	7 g
Dietary fibres	2 g	9 g
Protein	4 g	17 g
Salt	3 g	10 g

Preparation: Stir 25 g dry mix (approx. 2 heaped tablespoons) per portion into 250 ml cold water with a whisk. Bring to a boil while stirring and cook over low heat for 3-5 minutes. Stir occasionally.

Close properly and store in a dry place.

Made in Germany

Contents: 250 g produces 10 portions of Cream of Mushroom Soup

Art. No.: 400

Eti0624