

Corn soup

This is a typical corn soup. The addition of Yeastock makes the taste milder and brings the flavor together.



	Source ingredients	Content(%)	Cooking ingredients	Amount (g)	Remarks
1	Corn paste	16			
2	Whole milk powder	3			
3	Chicken stock	2			
4	Culinary fat	2			
5	Flour	2			
6	Caster sugar	2			
7	Salt	1			
8	Spice	less than 0.1			
9	Modified starch	1			
10	Carotene dye	less than 0.1			
11	Flavoring essence	less than 0.1			
12	Water	70.5			
13	Yeastock HG-PdD20	0.2			
	Total	100			

Remarks :0.2% Yeastock HG-PdD20 compounded

Process

- (1) Make roux with culinary fat and flour.
- (2) Add water-mixed modified starch, whole powdered milk, and remaining ingredients into (1) and heat to 95-100°C, and then adjust the taste and viscosity to make soup.