

INTRODUCING...CAMPBELL'S®

**Campbell's**  
CONDENSED  
FROZEN SOUP

# CREAMY TOMATO BASIL BISQUE

Basil is among  
the top 3 leading  
flavours in Italian food.

Ref: Technomic, Inc., 2009,  
*The Flavor Consumer Trend Report*

Code: 19656  
Format: Frozen  
Condensed Tub

## Basil

Interesting Facts

### General Description

Basil (*Ocimum basilicum*) is a bright green, leafy plant which is in the mint family.

### Taste and Aroma

Basil has a sweet, herbal bouquet.

### Geographical Sources

Basil is grown primarily in the United States, France, and the Mediterranean region.

### History / Region of Origin

Basil originated in India and Persia, and was both prized and despised by ancient peoples. Though its name means "be fragrant", Greeks hated it. However, the Romans loved it and made it a symbol of love and fertility and settlers in early America prized it.

"Culinary Café" N.p. 2007-2009 Web May 2011

FOR SOME GREAT IDEAS TO ENHANCE THIS SOUP, SEE THE OTHER SIDE.

# GARNISHING & SERVING SUGGESTIONS

FOR

## CREAMY TOMATO BASIL BISQUE

Add a signature touch to this delectable new bisque to create a dish that you can call your own.

### Garnishing Suggestions:



#### Cream & Pesto

Top Creamy Tomato Basil Bisque with carefree swirls of cream and pesto. Top with a fresh sprig of basil.



#### Bagel Rounds

Add a savoury crunch to your offering of Creamy Tomato Basil Bisque by garnishing with a skewed stack of toasted garlic and basil rounds. Cut a bagel into ¼ inch rounds and top with olive oil mixed with chopped garlic and basil. Bake at 400° F for 6-8 minutes. Stack 3-4 in centre of bisque and sprinkle with freshly grated Parmesan cheese.



#### Sausage & Goat Cheese

Slices of grilled Italian sausage make a hearty garnish to a bowl of Creamy Tomato Basil Bisque, and complement its savoury flavours. Accent with crumbled goat cheese and delicate basil leaves.

### Serving Suggestions:



#### Ravioli

Transform Creamy Tomato Basil Bisque into a hearty lunch or dinner entrée. Serve up a bowl with a mound of mini cheese tortellini or beef ravioli and, from a gravy boat, pour bisque on top. Top with shavings of fresh Parmesan cheese or fresh basil chiffonade. Pair with a salad of mixed greens.



#### Skewer

Add some Italian flair to your serving of Creamy Tomato Basil Bisque. Thread antipasto items, such as bocconcini cheese, chunks of sundried tomatoes, wedges of tender artichoke heart and spiced Kalamata olives, onto skewer. Accent with a drizzle of olive oil, sea salt and chopped basil and lay across rim of soup bowl.



#### Grilled Shrimp

Pair a bowl of Creamy Tomato Basil Bisque with a skewer of three to five grilled shrimp, brushed generously with seasoned garlic butter. Top with freshly chopped basil.

For more information visit [campbellsfoodservice.ca](http://campbellsfoodservice.ca) or call your Campbell Sales Representative at 1-800-461-SOUP (7687).

