



SOUP GARNISHING BASICS

Creative Combination Garnishes



Cream
of Cauliflower

Garnished with
Pancetta Crisp,
Pear Slice and
Goat Cheese Crumble



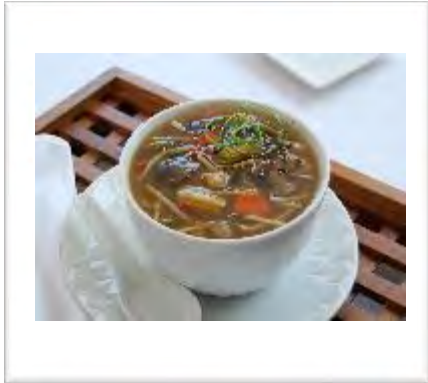
Market Vegetable
with Barley

Garnished with Bread
Sticks Tied with Chives



Tomato Mushroom
Florentine

Garnished with Crostini
with Melted Cheese and
Chopped Herbs



Asian Style Noodle
with Portobello Mushrooms

Garnished with
Soya Sauce Drizzle,
Green Onion Curls and
Toasted Sesame Seeds

Other Garnishes:

- Toasted Nuts
- Toasted Sesame Seeds
- Toasted Herbs
- Infused Spiced Oils
- Balsamic Vinegar
- Soy Sauce