



Foodservice 

Chef's Series Presents  
**Garnishing Ideas**  
with  
**Massimo Capra**



SERVING SUGGESTION



*Made with:*

## **A-MAIZE'N CHICKEN CHIPOTLE CHOWDER**

Garnish Campbell's A-Maize'n Chicken Chipotle Chowder with grilled corn on the cob shards and fingers of deliciously warm corn bread.

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

SERVING SUGGESTION



*Made with:*

## **A-MAIZE'N CHICKEN CHIPOTLE CHOWDER**

Topped off with grated jack cheese, sliced green onions and chopped cilantro.

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*Made with:*

## **CREAMY COCONUT CHICKEN SOUP**

Garnish with grated fresh coconut, mint leaves and a stick of lemongrass.

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*Made with:*

## **MOROCCAN STYLE NINE VEGETABLE**

Spoon cooked couscous into the centre of an empty soup bowl and spoon Moroccan Style Nine Vegetable Soup all around the couscous. Top with freshly grated cinnamon and fresh mint leaves.

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*Made with:*

## **LOBSTER BISQUE**

Place cooked potato Gnocchi in bottom of soup bowl and spoon Campbell's Lobster Bisque around the Gnocchi. Lightly drizzle with truffle oil and top with shaved Parmigiano-Reggiano cheese.

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*Made with:*

## **LOBSTER BISQUE**

Lightly drizzle surface of soup with truffle oil and sprinkle with some chopped tarragon and garnish with a grilled shrimp skewer.

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*Made with:*  
**MOROCCAN STYLE NINE VEGETABLE**

Top with a dollop of sour cream, Sprinkle with sliced cucumber and garnish with a sprig of fresh mint.

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*Made with:*

## **TOMATO ROASTED RED PEPPER BISQUE**

Garnish with a few dots of tapenade, chopped tomatoes and baby arugula.



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*Made with:*

## **TOMATO ROASTED RED PEPPER BISQUE**

Spoon *Campbell's* Tomato and Roasted Red Pepper Bisque around kidney beans and Ditaloni pasta. Garnish with a sprig of parsley and freshly shaved Grano Padano Cheese.

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SERVING SUGGESTION



*Made with:*

## **LOBSTER BISQUE**

Arrange a generous serving of cooked mussels and littleneck clams in the bottom of an empty soup bowl. Lobster Bisque around the mussels and clams. Garnish with a grilled shrimp-and-lemon-wedge-skewer.

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