



# SOUP GARNISHING BASICS

## Creative Combination Garnishes



Cream  
of Cauliflower

Garnished with  
Pancetta Crisp,  
Pear Slice and  
Goat Cheese Crumble



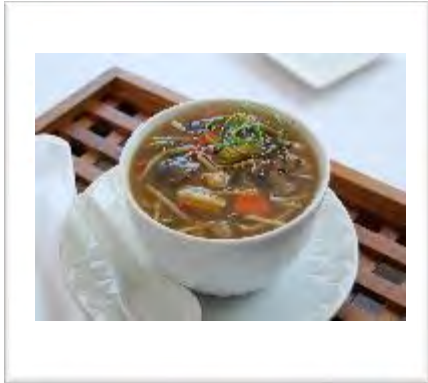
Market Vegetable  
with Barley

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