

Cream of Chicken Florentine



12 oz cooked chicken, diced
4 oz **BELLISSIMO** chicken base
6 oz butter
6 oz flour
3 qts water
2 cups spinach, chopped
3 oz pimento, small dice
2 cups light cream
1/4 tsp nutmeg, ground
croutons

1. In a heavy, metal pot, melt butter. Mix in flour and cook over medium heat for 3 minutes.
2. In a large pot, heat water and add chicken meat and chicken base. Using a wire whip, blend in the butter-flour mixture (roux). Gently boil for one minute while stirring constantly. Add spinach and pimento. Reduce to a simmer for 5 minutes.
3. Stir in cream and nutmeg. Simmer for five minutes.

Serving Suggestion: Garnish dish with croutons.