

Classification of soup / types of soup with examples

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Soup is a versatile and nourishing dish, crafted from a base of meat, seafood, vegetables, cereals, or poultry. Serving as an essential part of the menu, soup is often presented as an appetizer, designed to awaken the palate and prepare diners for the courses to come. In the French classical menu, soup typically follows the appetizer as the second course.

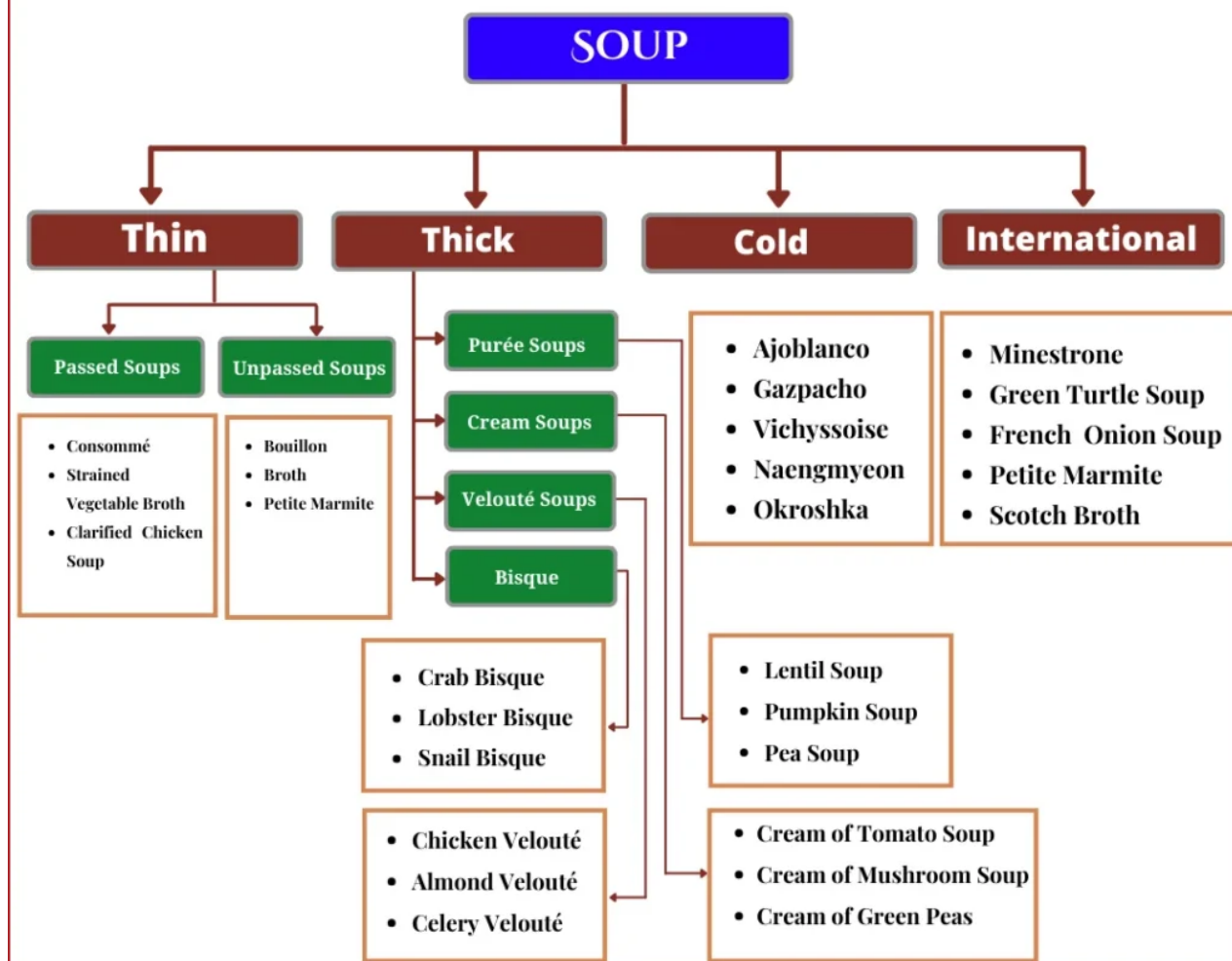
Soups are broadly classified into two main types—**thick and thin**—each offering a unique texture and experience. These categories are further refined into subtypes such as **purées, creams, chowders, and consommés**, depending on their preparation and consistency.

Beyond these, there are also **cold soups** and a variety of **international soups** that showcase diverse flavors from around the globe.

To gain a clearer understanding of the classification of soups, explore the infographic below for a comprehensive breakdown.

Classification of soup

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In this article

Thin soup



Three types of thin soups: consommé, vegetable broth, and chicken stock, showcasing their unique characteristics.”

Thin soups are crystal-clear, flavorful, and nutritious liquids, prepared without the use of thickening agents. These soups are light and often served as appetizers to stimulate the appetite. Thin soups are broadly classified into two categories: **passed** (strained to remove solids) and **unpassed** (containing floating ingredients). Popular examples include consommé, bouillon, and broth.

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1) Passed Soups

Passed soups are thin soups that have been strained or filtered to remove all solid particles, resulting in a clear and smooth liquid. These soups are refined and elegant, often served as a light appetizer.

Examples of passed soup:

- **Consommé:** A clarified soup with a rich, amber colour and intense flavour.
- **Strained Vegetable Broth:** A light soup made by straining cooked vegetables from the liquid.

2) Unpassed Soups

Unpassed soups are thin soups that retain solid ingredients like vegetables, meat, or grains, providing texture and a hearty appearance. These soups are rustic and flavorful.

Examples of unpassed soup:

- **Bouillon:** A clear soup with floating pieces of meat or vegetables, showcasing a strong meaty flavor
- **Broth:** A hearty soup with slightly cloudy liquid, featuring vegetables, meat, and sometimes grains like barley or rice.
 - **Chicken Broth:** Clear soup with chicken, vegetables, and herbs.
 - **Scotch Broth:** A traditional soup made with mutton, barley, and root vegetables.
- **Petite Marmite:** A French-style soup served with chunks of meat and vegetables.

Thick soup



Three delicious thick soups: tomato, mushroom, and potato leek, each with its own unique flavor and texture.

Thick soups, as the name suggests, have a heavier consistency, achieved by using **thickening agents** such as **roux**, **cream**, or by **puréeing ingredients**. These soups are hearty, rich, and satisfying, often served as a main or substantial appetizer.

Below are the key types of thick soups, along with their preparation methods and examples:

1. Purée Soups

Purée soups are made by blending starchy vegetables like potatoes, pumpkin, or cereals. These ingredients act as natural thickening agents, so additional thickening isn't required.

Examples of Purée Soups:

- Pea Soup
- Potato Soup

Garnish Tip: Serve purée soups with croutons for added texture and flavour.

2. Cream Soups

Cream soups are prepared with a purée of vegetables, meat, poultry, or fish, and are thickened using béchamel sauce or finished with cream for a smooth, velvety texture.

Examples of Cream Soups:

- Cream of Tomato Soup
- Cream of Mushroom Soup
- Cream of Green Peas

3. Velouté Soups

Velouté soups are made by combining a light roux with stock and puréed vegetables, meat, poultry, or fish. Hot milk is often added for a smooth finish, and the soup is enriched with a liaison (a mixture of cream and egg yolks) for enhanced flavour and texture.

Examples of Velouté Soups:

- Chicken Velouté
- Almond Velouté
- Celery Velouté
- Velouté Potato Soup with Herb Croutons

4. Bisque

Bisques are slightly thick soups made from shellfish purée, thickened with rice or cream. They often contain small pieces of cooked shellfish floating in the soup. A splash of wine is added for additional depth of flavor and color.

Examples of Bisques:

- Crab Bisque
- Lobster Bisque
- Snail Bisque

5. Chowders

Chowders are rich and hearty soups that originated in America. These thick soups are primarily thickened with potatoes and have a base of milk or tomatoes. They often include ingredients like onions, bacon, seafood, and various seasonings.

Examples of Chowders:

- Manhattan Clam Chowder
- New England Clam Chowder

Conclusion

Thick soups offer a diverse range of flavors and textures, catering to different palates and cuisines. Whether it's a creamy velouté, a hearty chowder, or a luxurious bisque, these soups are the perfect choice for a satisfying meal.

Cold soup



A refreshing bowl of cold gazpacho soup, perfect for summer meals, garnished with fresh vegetables and served with crusty bread.

Cold soups are a category of soups served **at a cool or slightly chilled temperature**, making them ideal for summer months. These soups are often thickened using natural gelatin, gelatin powder, starch, or purées. Unlike hot soups, cold soups are not served ice-cold, as excessive chilling can dull their flavors and aromas.

They can be **thick or thin, passed or unpassed**, but they do not form a separate classification in traditional soup types.

Many hot soups can be adapted into cold soups by chilling them and making minor adjustments to enhance their flavor and texture.

Cold soups are frequently referred to as “summer delights” and are typically served in chilled bowls or cups to maintain their refreshing nature.

Here are some well-known examples of cold soups:

1. **Ajoblanco:** A Spanish cold soup made with bread, crushed almonds, garlic, and olive oil.
2. **Gazpacho:** Another Spanish favorite, made with stale bread, tomatoes, cucumbers, bell peppers, and olive oil.

3. **Vichyssoise**: A classic French cold soup consisting of puréed leeks, onions, potatoes, cream, and chicken stock.
4. **Naengmyeon**: A Korean cold noodle soup served in chilled meat broth.
5. **Okroshka**: A traditional Russian soup made with raw vegetables and a light base, often kefir or kvass.

Cold soups are a versatile and flavorful addition to menus, providing a refreshing experience that complements warm-weather dining.

International soup



A visual journey through iconic international soups, featuring Minestrone, French Onion Soup, Scotch Broth, Gazpacho, and Borscht Polonaise.

International soups are culinary treasures that reflect the rich heritage and regional flavours of their countries of origin. From the hearty **Scotch Broth** of Scotland to the flavorful **French Onion Soup**, each soup tells a story of its cultural roots.

These soups can be **thick or thin**, served **hot or cold**, and though they don't form a distinct classification, they are recognized for their traditional significance and global appeal. Known by their countries of origin, these soups have become iconic dishes worldwide.

List of International Soups and Their Origins

S.No	Name of the Soup	Country of Origin
1	Minestrone	Italy
2	Green Turtle Soup	England
3	French Onion Soup	France
4	Petite Marmite	France
5	Scotch Broth	Scotland
6	Cock-a-Leekie	Scotland
7	Mulligatawny	South India
8	Borscht Polonaise	Poland
9	Olla-Podrida	Spain
10	Gazpacho (Cold Soup)	Spain
11	Manhattan Clam Chowder	America
12	Hoche-Pot Flamanda	Belgium
13	Camaro	Brazil
14	Leberknödel	Germany
15	Paprika	Hungary
16	Bouillabaisse	France
17	Creole	New Orleans

Each of these soups showcases the unique ingredients, preparation methods, and traditions of their region, making them a must-try for food enthusiasts and culinary explorers.

FAQ

What makes a bisque different from other thick soups?

Bisque is a type of thick soup made from puréed shellfish, like lobster or crab, and is thickened with rice or cream. It is often flavored with wine for a rich and aromatic taste.

What are the common garnishes used for soups?

Common garnishes for soups include croutons, fresh herbs, grated cheese, sour cream, and small pieces of cooked meat, seafood, or vegetables, depending on the type of soup.

What is the purpose of serving soup in a meal?

Soups are typically served as an appetizer to stimulate the appetite and prepare diners for the main course. They also add variety and flavor to the meal experience.

What are the main classifications of soups?

Soups are broadly classified into two main types: **Thick Soups** (e.g., Puree, Cream, Velouté, Bisque, Chowder) and **Thin Soups** (e.g., Consommé, Bouillon, Broth). Additionally, there are **Cold Soups** (e.g., Gazpacho, Vichyssoise) and **International Soups** (e.g., Minestrone, French Onion Soup).