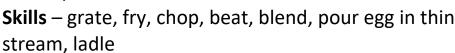


# **Sweetcorn Soup**

Source – Bill Granger 'Everyday Asian'

Harvest – spring onion, garlic, ginger, corn, eggs

Vocab Words – light flavoured oil, separated, mirin, thin stream, ladle





### **Equipment:**

- Metric measuring cups and spoons
- · Metric measuring scales
- · Chopping boards and grips
- · Compost bowls
- Bowls
- Knives
- Microplane
- Stockpot
- · Ladle
- · Serving Items mugs and spoons

## **Ingredients:**

- 2 tablespoons light flavoured oil (grapeseed/veg)
- 8 spring onions, white and green parts separated and chopped
- · 2 garlic cloves, finely chopped
- 2 tablespoons ginger, peeled (use a knife), grated
- 500 gm corn kernels (about 6 cobs, or frozen)
- 1 can creamed corn
- · 2 litres vegetable stock
- · 3 <mark>eggs</mark>, lightly beaten
- 2 tablespoons soy sauce or tamari
- · 1 tsp sesame oil
- · 3 tablespoons mirin (optional)

#### What to do:

- 1. Wash all garden ingredients and prepare all ingredients based on instructions in the 'Ingredients' list.
- 2. Heat the light flavoured oil in large saucepan or stockpot over medium-high heat.
- 3. Add the white part of the spring onions, the garlic and ginger, cook 2-3 minutes.
- 4. Add the corn, the can of creamed corn, and stock (add additional 500ml water if needed), bring to the boil then reduce to a simmer and cook for 15 minutes or until corn is tender.
- 5. Slightly blend with a stick-blender, leaving some larger pieces.
- 6. Pour in the egg in a thin stream, stirring constantly.
- 7. Add the soy sauce, sesame oil, mirin (if using) and season with salt and pepper.
- 8. Ladle into bowls and dress with greens of spring onions. Serve.

#### **Notes:**