



# Sweetcorn Soup

Source – Bill Granger 'Everyday Asian'

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

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

**Skills** – grate, fry, chop, beat, blend, pour egg in 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 **eggs**, 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: