



# Recipe

## Kylie Kwong's Fresh Sweet Corn Soup

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Serve as a starter for 4, or as part of a shared meal for 4.

## Ingredients:

4 cobs sweet corn  
2 tablespoons vegetable oil  
1 small white onion  
2 tablespoons ginger julienne  
2 garlic cloves, finely diced  
2 teaspoons salt flakes  
½ cup of shao hsing wine or dry sherry  
6 cups (1500ml)\* chicken stock  
1 ½ teaspoons\* tamari/light soy sauce  
2 eggs lightly beaten  
1 tablespoon finely sliced spring onions

## Method:

**1.** Remove kernels from corn cobs by running sharp knife down the sides of each cob – you should have about 3 cups of corn kernels.

**2.** Heat oil in a medium-sized heavy-based pot and sauté onion, ginger, garlic and salt for 1 minute. Add wine or sherry and simmer for a further minute, or until liquid has reduced by half. Stir in corn and stock and bring to the boil.

**3.** Reduce heat and simmer gently for 30 minutes. During the cooking time you may need to skim the surface of the soup occasionally to remove any impurities.

**4.** Stir through the tamari/soy sauce. Lower heat and slowly pour beaten egg into soup in a thin stream stirring constantly with a fork. Remove soup from the stove as soon as you see the egg forming fine ribbons.

**6.** Serve soup Chinese-style, in a share bowl, or individual bowls. Garnish with spring onions, serve immediately.



\* Substitute chicken stock with vegetable stock for a vegetarian option.

\*Tamari contains little to no wheat and is therefore an excellent substitute for light soy, which contains wheat.