

TONG CHAN

Registered Ordinary Partnership

Corn Cream Soup



Stock ingredients:-

One	whole chicken bone
¼ cup	chopped carrots
¼ cup	chopped onion
¼ cup	chopped celery
2 pieces	Bay leaf
1 tea spoon	black pepper
7 cups	water

How to prepare chicken stock:-

1 Take off the skin and fat from the chicken bones. Bring to the boil with good portion of water on medium heat; then simmer and add the rest of the ingredients. Do not stir while boiling. Spoon off the fat and foam. Sieve for clear stock when it amounts to 5 cups

Ingredients of corn cream soup:-

One cup	chicken stock
2 cups	boiled sweet corn
2 table spoons	salted butter
3 table spoons	chopped onion
1 table spoon	celery
3 table spoons	tapioca flour
3 table spoons	dry tapioca flour
4 cups	chicken stock
½ cup	fresh milk
¼ cup	double cream
1 tea spoon	salt
1 pinch of	pepper
½ cup	sweet corn in grain

Method:-

- 1 Blend finely 2 cups of corn with one cup of chicken stock
- 2 Fry chopped onion and chopped celery with butter on medium heat until they are softened, then add tapioca flour and dry tapioca starch and pour in chicken stock stir continuously until the stock is thickened
- 3 Put the blended corn in the soup and bring to boil. Sieve for creamy soup and boil on low heat.

Remarks:- To keep the soup warm, the soup container should be put in another pot with hot water in order to avoid thickening the soup.