

# SPICY CORN SOUP WITH CRISPY CHILLI OIL

## INGREDIENTS

- 4 x ears fresh corn, kernels cut from the cob and the cobs reserved
- 1 x tbsp olive oil
- 1 x onion finely chopped
- 1 x celery stalks finely chopped
- 1 x clove garlic, finely chopped
- Sea salt (a generous pinch)
- 1 x tsp chilli flakes
- 1 x tsp sweet paprika
- ½ x tsp ground cumin
- 2 x medium potatoes, peeled & diced
- 4 x cups chicken stock
- ½ x cup cream
- Crispy Chilli Oil
- Sour cream (optional)
- Coriander (optional)



## METHOD

- Heat the oil in a large heavy based saucepan. Add the onion, celery, garlic and salt and cook gently for approx. 5 minutes or until the onion is soft.
- Add the chilli flakes and spices and cook until fragrant. Add the corn kernels, cobs (these are important), potato and stocks and simmer, covered, for about an hour.
- After an hour, check that the corn kernels are soft and if so, remove the cobs from the pot and discard. Pour in the cream and bring to the boil, then puree until smooth.
- Return the soup to the saucepan, check for seasoning and then add extra cream or stock if you prefer it to be a bit thinner.
- To serve, ladle into a bowl and drizzle with Crispy Chilli Oil. Serve with sour cream and coriander on the side.