



Chinese Sweetcorn Soup

Ingredient	10 Portions	50 Portions	100 Portions
Sweetcorn	330g	1.65kg	3.3kg
Eggs	2	10	20
Soy	To taste	To taste	To taste
Ginger - grated	1 thumb sized peice	250g	500g
Milk	As required	As required	As required
Onion – diced	1	5	10
Cornflour	As required	As required	As required
Garlic – finely diced	1 clove	5 cloves	1 bulb
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste
Olive oil	For frying	For frying	For frying

Key Points

Be careful not to over season with salt as the soy sauce will be salty.

Method

1. In a saucepan add some olive oil for frying
2. Add the onion and cook for 1 minute followed by the ginger and the garlic
3. Add the sweet corn and cook for 2 minutes
4. Add water to the pan (enough to make 30 portions) bring it to the boil
5. Add a small amount of milk, this is only to make the soup cloudy
6. Using cold water make a paste with the cornflour and slowly whisk into the soup
7. Do not add too much cornflour it only needs to be thickened slightly – too much cornflour will make it gelatinous
8. Whisk the eggs in a mixing bow
9. Whilst whisking, slowly pour in the eggs – purposely scrambling them in the soup
10. Season with salt and pepper
11. Serve with prawn crackers

Allergens Wheat, Milk, Eggs, Soya