



# Corn Soup

🕒 50–55 Min   

## Preparation

- 1 Peel and finely chop the onion. If using fresh corn, cut the kernels off the cob with a knife. Dice the potato.
- 2 In a heavy-bottomed pot, melt the butter and sauté the onion over medium heat for 5 minutes. Add the potato and corn, stir, and cook for another 3 minutes. Pour in the water, add salt, pepper, and thyme, then cook for 20 minutes, until the vegetables are soft.
- 3 Set aside some corn for garnish, and blend the rest into a creamy soup using a hand blender. Add the cream, season with more salt and pepper if needed, and bring to a brief boil. Serve with the reserved corn, chives, and a swirl of cream.

## Ingredients 4 Portions

♦ = Kotányi Produkte

|        |                           |
|--------|---------------------------|
| 400 g  | Corn (fresh or frozen)    |
| 1      | Small potato              |
| 1      | Onion                     |
| 20 g   | Butter                    |
| 500 ml | Water                     |
| 100 ml | Cooking cream             |
|        | Salt and pepper, to taste |
| 1 tsp  | ♦ Thyme, Crushed          |
|        | Fresh chives for garnish  |

