



## 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

# 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.

