

Corn Soup

50—55 Min

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

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.