

Summer Corn Soup

August 12, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



This time of the year corn is tasting pretty amazing! You can literally eat corn in many different ways and in many different dishes, but have you ever made soup with it? Corn soup has to be one of the tastiest soups, with its natural sweetness. But we are not making ordinary corn soup we're kicking it up a notch and you'll definitely want to try it. Let's get cooking....

Serves: 4 Total Time: 20 minutes

- 1 medium Onion – small dice
- 2 tsp olive oil
- 2 tsp Curry powder
- 1 tsp smoked paprika
- 5 Ears of corn or 2 15oz cans of sweet corn
- 2 cups chicken broth
- 1 cup heavy Cream
- Salt and Pepper to taste
- Chives or scallion – garnish – optional
- Sour cream or Greek yogurt – garnish – optional

Peel and finely slice the onion into small dice. Clean corn and remove kernels from the cob, keep cobs - do not discard. Heat up the olive oil in a medium pot over medium heat. Add the diced onion and the curry powder to the pot. Give it a good stir so that the onion cubes are all coated with curry. Adding in the curry now will bring all the aromatics out for maximum flavor. Cook for 1 minute while stirring occasionally until the onion is translucent. Add the corn and the cobs to the onion and sauté for 1 minute. Keep stirring. After 1 minute add the chicken broth, paprika and the whipping cream. Give it a good stir and let it simmer at medium to low temperature for 10 minutes. Season the soup with salt and pepper to taste. If you like it spicy, add in your favorite heat source. Remove cobs from the pot and then pour into a food processor and blend until smooth or leave slightly chunky, depends on your preference . You can also use an immersion hand blender and blend your soup directly in the pot. Serve garnished with chopped chives and a little bit of yogurt or sour cream drizzled over the soup. Some crumbled bacon would be amazing as garnish as well. You can also use the same technique using carrots or broccoli to create a soup. Add in your favorite toppings or spices to really personalize. Serve hot and enjoy!