

Sweet Corn and Basil Soup

4 fresh Corn Cobs

200g Diced Onions

50ml Cream

50g Diced Butter

1 small bunch Fresh Basil

Salt and Pepper

200g Popcorn – sautéed off in chilli oil and finished with chopped coriander, served in test tubes

Corn Stock

- Clean the Corn Cobs removing all outer leaves and stalks. Then cut all the kernels from the cob, retain kernels and cut the cob in half.
- In heavy pan melt half the butter and add half diced onion, Sweat the onion over a medium heat not allowing it to brown.
- Add corn cobs and cook for a further 5minutes again not allowing it to brown. Add 1.5 L of water and bring to the boil. Reduce heat and simmer for 30mins.
- Remove from heat and allow to cool for at least half an hour before straining.

Soup

- In a Heavy Pan melt the remaining butter and add the rest of the diced onion, again sweat the onion for 5 minutes without browning.
- Add the Kernels, some salt and cook for 5 minutes. Then add the corn stock and simmer for 20 – 25 minutes or until the kernels are tender. Pour in the cream and cook for 5 more minutes.
- Remove from heat and blend until smooth. Add rough chopped basil and season.
- Let it rest, the longer the better, and strain through a fine sieve.