

Sweet Corn Soup Recipe



- Total Time 30m
- Prep Time 10 m

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An authentic Chinese soup, Sweet corn soup is not just limited to China but is loved by people all over the world. Made using sweet corn, veg stock and spring onions, this is an all time favorite appetizer. Try out this quick and easy to make soup recipe. This easy soup recipe can be savoured as a snack or appetizer recipe. However, you can also enjoy this soup as a wholesome lunch/dinner meal with a choice of garlic bread or side dish. If you are planning to shed some weight, you can relish this soup as a satiating meal, which is not only nutrient-rich, but at the same time is a flavoursome treat for taste buds. It tastes best when served with cheesy garlic bread. Well, if you want to keep it healthy you can skip the cheese and grease the toast with low-fat butter and pepper. If you are fond of garlic and want to enhance the taste of this soup by giving it a nice twist, then fry some finely chopped garlic and add it to the soup. Smoky garlic will add a nice piquant aroma to this quick soup recipe. The most amazing thing about this comfort food is that, you don't need a reason to enjoy this appetizing soup. However, if you are planning to host a game night, house party, kitty party, birthday or anniversary party, and you want to treat them with something with a mix of taste and health, then this is your perfect go-to recipe. We bet if you serve this easy Sweet Corn soup recipe, your guests will shower you with compliments. You can add your own twist of ingredients to make this recipe interesting, if you love a

particular seasonal veggie you can add that as well. The best way to prepare this quick soup recipe is your doing it your own way, wherein, you can add spices and herbs as per your own palate preference. There are several versions of Sweet corn soup across the world, however, it is mostly considered as a China recipe but is loved by people all over the world. So, try out this quick and easy to make soup recipe.

Ingredients of Sweet Corn Soup

- ❖ 200 gm Frozen Sweet corn
- ❖ 4 pinches salt
- ❖ 1 handful finely chopped spring onions
- ❖ 5 cup Veg stock
- ❖ 3 pinches black pepper
- ❖ 1 1/2 cup White Sauce

How to make Sweet Corn Soup

❖ **Step 1**

Sweet Corn soup is a Chinese soup recipe, which can be prepared at home without putting in much efforts. Here's how you go about preparing this delicacy at home: To begin with wash and drain the excess water from the sweet corns, then grind the sweet corn kernels coarsely.

❖ **Step 2**

Take another pan and heat it over moderate flame. Then, heat the vegetable stock in a large pot. Now, add the grinded corns and white sauce. If you want to make your soup more creamy add some fresh cream. Keep stirring.

❖ **Step 3**

Then, allow the soup to cook and bring to a boil. Season with salt and pepper powder. Pour into individual serving bowls and garnish with spring onions. If you are fond of cheese, you can also add some grated parmesan cheese on top and sprinkle some oregano. Serve piping hot