

# Corn Soup

## Ingredients

6 corn cobs, remove husks and silks  
2 tablespoon vegetable oil  
1 onion finely diced  
2 tablespoons grated ginger  
1 large clove of garlic  
1 teaspoon salt  
½ cup shao hsing wine or dry sherry  
1 ½ teaspoons light soy sauce  
3 free range eggs, lightly beaten  
2 litres chicken stock  
3 tablespoons of thinly sliced spring onions

## Method

Use a fork to rake the corn kernels along the length of the corn cob. This splits the skins of the corn kernels. Then cut the corn kernels from the cobs with a sharp knife.

Peel the skin from the ginger and grate it, using the large holes on the grater. Dice the onion. Chop the garlic into 2 or 3 pieces and press through the garlic press into a small bowl.

Heat the oil in a saucepan and sauté onion for 3 minutes. Then add grated ginger, garlic and salt and sauté for 1 minute. Add wine or sherry and simmer for another minute or until the liquid is reduced by half.

Stir in the corn and stock and bring to the boil. Then reduce the heat to low and simmer gently for 30 minutes.

Stir in the soy sauce. Slowly pour in the beaten egg into soup in a thin stream, stirring constantly with a fork. Remove soup from the heat as soon as you see the egg forming fine “ribbons”.

Serve soup in bowls and garnish with spring onion.