

Kylie Kwong's Sweet Corn Soup

Equipment	Ingredients
<ul style="list-style-type: none"> • Fork • Chopping board • Measuring cups and spoons • Large saucepan • Whisk • Small mixing bowl 	<ul style="list-style-type: none"> • 6 corn cobs, husks and silk removed • 3 tablespoons vegetable oil • 2 white onion, finely diced • 3 tablespoons ginger julienne • 2 glove garlic, finely diced • 1 teaspoon sea salt • 1 cup shao hsing wine or dry sherry. • 5 chicken stock cubes dissolved in 4 L of hot water • 3 teaspoons light soy sauce • 5 free range eggs, lightly beaten • 2 tablespoon thinly sliced spring onion

What to do:

1. Remove kernels from corn cobs by first raking the corn kernels with a fork to split the skins, then cutting the kernels from the cobs with a sharp knife. You should have about 5 cups of corn kernels.
2. Heat oil in a medium sized heavy based saucepan over medium heat and sauté onion, garlic, ginger and salt for 1 minute. Add wine or sherry and simmer for another minute, or until liquid has reduced by half. Stir in corn and stock and bring to the boil. Reduce heat to low and simmer gently for 30 minutes. During the cooking time you may need to skim the surface to remove impurities.
3. Stir in soy sauce. Slowly pour beaten egg into soup in a thin stream, stirring with a fork. Remove soup from the heat as soon as you see the egg forming fine ribbons.
4. Serve soup in bowl and garnish with spring onion.