

Chicken and Corn Soup

Written by jenny Schimak
Thursday, 11 March 2010 13:23 -

Chicken and Corn Soup

INGREDIENTS

- 250g raw chicken breast, finely chopped
- 6 cups chicken stock
- 250g tin creamed corn
- 2 tblspn sherry
- 1 tblspn cornflour
- 30g chopped ham
- 2 eggs, beaten
- chopped shallots for garnish

METHOD

- Bring stock to boil
- Add chicken and simmer approximately 5 minutes
- Add corn and simmer a further 5 minutes
- Blend sherry with cornflour and add
- Bring to boil and slowly add beaten eggs
- Remove from heat and add chopped ham
- Garnish with chopped shallots

Gary Lloyd-Jones