



GRILLED CORN SOUP

INGREDIENTS:

2 corn cobs
1 onion
200 g of Sokolow American kabanos sausages
1 bunch soup vegetables
400 g coconut milk
2-3 small chilli peppers
2 cloves garlic
oil
ground cumin seeds
ground nutmeg
handful cherry tomatoes
salt, pepper

PREPARATION:

1. Brown the vegetables on the grill, then transfer to a pot of water and cook the stock.
2. Brush the corn cobs with oil and grill at a high temperature until parched. Then transfer it to an intermediate temperature zone and bake for another 6-8 minutes. Heat up a heatproof dish.
3. Chop the kabanos sausages, onion, garlic and chilli peppers and fry in oil.
4. Cut off the corn kernels with a knife, then add to the ingredients in the heatproof dish.
5. Season with cumin and nutmeg. Stir and fry for a while longer. Add in the vegetable stock and bring to a boil.
6. Add the coconut milk and sliced cherry tomatoes to the ingredients. Season with salt and pepper. Fans of spicy flavours can add a little more chopped chilli pepper to the soup.