

# CORN CHOWDER WITH CROUTONS (Pairs)

## INGREDIENTS:

### Soup

- 1 bacon rasher, chopped
- ¼ onion, chopped
- ½ celery stick, diced small
- ½ large potato, diced
- 1 cup vegetable stock
- 1 cup milk
- 1 tablespoon plain flour
- ½ cup corn kernels (*plus 2 tablespoons for garnish*)
- 1 small piece red capsicum
- ½ teaspoon fresh thyme (*plus a few sprigs for garnish*)
- 1 spring onion, chopped
- Pinch salt
- Pinch cayenne pepper
- *1 tablespoon cream, to garnish*

### Croutons

- 1 slice of wholemeal bread
- 1 clove of garlic
- 1 tablespoon of margarine, melted.

## METHOD:

1. Prepare all soup ingredients, as detailed in the list of ingredients.
2. Lightly fry the bacon, onion and celery in a saucepan. Do not brown.
3. Add potato and cook for 1 minute.
4. Add the vegetable stock, cover and simmer for 10 minutes (until potato is soft).
5. Add ¾ cup of milk to the saucepan, keeping ¼ aside.
6. Blend the leftover milk with the flour.
7. Add the flour and milk mixture to the saucepan. Stir until boiling then cook for 3 minutes.
8. Add corn, capsicum, thyme, spring onion, salt and cayenne pepper to taste.
9. Cook for 5 minutes.
10. Puree half of the soup in the blenders at the front of the classroom (bring your soup to the front bench in a large bowl, with oven mitts, using a ladle to pour).
11. Once pureed, return this mixture to the saucepan on a low heat.
12. **For the croutons**, heat the oven to 180c.
13. Rub the bread with the garlic clove. Cut bread into 1cm cubes.
14. Melt the margarine in a small saucepan. Then add the croutons to the saucepan and gently coat in the margarine.
15. Place croutons on a baking tray
16. Bake for 5 minutes or until golden brown.
17. **Serve soup** with garnish and croutons.

## EVALUATION:

1. Describe your product's appearance, aroma, taste and texture using sensory analysis language.
2. Conduct a PMI (plus/minus/interesting) reflecting on your final meal, production skills and areas that you would like to improve.