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HACO
swiss

Soups

Nothing works up an appetite better than an excellent starter.

Creamy Chicken & Corn Chowder

Serves 4

Chicken Cream Soup

80g **Haco Chicken Cream Soup**
900ml cold water
100ml cream
100g butter

Cooking oil, for sautéing and deep-frying
40g onions, peeled and chopped
20g garlic cloves, peeled and chopped
4 corns on cob, halved, kernels removed and cobs grilled and reserved
30ml white wine

4 chicken mid-joints
Salt and freshly ground pepper, to taste
5g ground paprika, extra for garnishing
40g flour
2 whole eggs, lightly beaten
60g bread crumbs

- For the chicken cream soup: Mix the **Haco Chicken Cream Soup** and 900ml cold water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 5 minutes. Add in the cream and bring mixture to a boil again, stirring occasionally. Add in the butter, remove saucepan from the heat and set aside.
- Heat a clean saucepan with cooking oil and sauté the chopped onions, chopped garlic and corn kernels until fragrant. Deglaze with white wine and return the chicken cream soup to the saucepan and bring mixture to a boil. Reduce heat and simmer for about 15 minutes. Remove and pour the mixture into a food processor and pulse until smooth. Keep warm.
- Season the chicken mid-joints with salt, freshly ground pepper and ground paprika. Then coat it with flour, beaten eggs and bread crumbs and chill in the refrigerator for about 2 hours. Heat the cooking oil in a saucepan until smoking point and deep-fry the chicken mid-joints until golden browned. Remove and drain well on absorbent paper towels.
- To serve: Ladle the creamy chicken and corn chowder into each warmed serving plate. Place the grilled corn cob and deep-fried chicken mid-joints at the side of the plate and add a dash of ground paprika.