



Creamy Butter Sweet Corn Soup

2 tblsp	olive oil
70g	unsalted butter
1	garlic clove, finely chopped
1	onion, finely sliced
200g	sweetcorn
600ml	HACO Vegetable Stock
50ml	cream soup base
	salt and black pepper to taste
1 tbsp	fresh chives, finely chopped

- Heat the olive oil with the butter in a frying pan over a medium heat. Once the butter has melted add the garlic, onion and sauté for five minutes, until softened. Add the sweetcorn and continue to cook for two more minutes.
- Add **HACO Vegetable Stock**, bring to the boil, and then reduce the heat to simmer for five minutes, until the potato has cooked through. Stir in the cream and season, to taste, with salt and freshly ground black pepper, then pour into a food processor and blend until smooth.
- To serve, pour into a warm bowl and garnish a sprinkle of chives.