

Corn and Potato Chowder

Season: Autumn

Type: Side

Serves: 32 tastings

From the garden: Corn & thyme

Class focus: Stripping thyme leaves off the stems
& cutting corn kernels off the cob



Equipment:	Ingredients:
<p>Large saucepan x 1 Wooden spoon x 1 Whisk x 1 Chopping boards and knives Measuring spoons Measuring cups Serving bowl x 5 Small soup ladle x 5</p>	<p>40g butter 3 ½ tablespoons plain flour 2 ears corn (uncooked, cut the corn kernels off the cob) 2 potatoes (cubed – 1cm) 1 onion (cubed – 1cm) 3 sprigs thyme (leaves only) 8 cups hot water from the kettle 1 vegetable stock cube ¾ teaspoon salt 10 grinds of pepper ¾ cup milk</p>

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put all the ingredients except milk in a large saucepan, mix evenly and cook over medium heat for 20 minutes or until potatoes are softened.
3. Remove from heat and use a whisk to break up the vegetables in the soup.
4. Add milk and stir until evenly mixed.
5. Serve soup in 5 serving bowls with a small ladle in each.