

Sweet corn cappuccino

15 persons

- 600 gram sweet corn (fresh or canned)
- 2 yellow onions – chopped
- 2 garlic cloves – chopped
- 1 red chilli fruit
- ½ liter cream
- 0,75 liter coconut milk
- 1 tea spoon green curry paste – afterwards to taste
- 1 liter chicken stock
- salt & pepper
- olive oil for frying
- 200 ml milk for cappuccino foam

Fry the sweet corn in a pot together with onion, garlic, chili, green curry paste in olive oil, add chicken stock, cream, coconut milk and let cook slowly for 15-20 minutes, mix everything with a hand blender, strain in another pot and warm up again, add salt & pepper, when serving add cold milk and use the hand blender for a nice foam, serve in cappuccino cups.