



Sweet Corn Vegetable Soup (Indo-Chinese)

A very popular dish served by restaurants in India is sweet corn vegetable soup. This entertaining chef shows us exactly how to make it at home, including some optional ingredients to change it up.

List of ingredients:

- 4 cups vegetable stock
- Carrots, celery, baby corn, beans (cut in small pieces. Any vegetable you want to add except spring onion. Save that for the last step)
- 1/2 cup sweet creamed corn (more can be added if you like)
- 1 tablespoon rice wine
- 3 teaspoons cornstarch
- 3 teaspoons water
- salt and pepper to taste
- Spring (green) onions chopped
- Optional ingredients:
 - Egg
 - Soy sauce
 - 2 drops sesame oil
 - Chili vinegar

Preparation steps:

Place vegetable stock, carrots, baby corn, celery, and beans in a large pot (and any other vegetables you want to add)

Add 1/2 cup sweet creamed corn and 1 tablespoon rice wine. Mix together.

Bring to boil (save spring onion for the last step)

Mix 3 teaspoons cornstarch with 3 teaspoons water to create a paste (used to thicken the soup)

Cook on the stove.

Remove the froth from the soup so it is clear.

Check the taste. Add salt if needed. Add pepper and sesame seed oil if desired

Spoon carefully 1 teaspoon of the cornstarch and water mixture to thicken. Add more if needed.

Add spring onion in the bottom of the bowl and add the soup.

Optional ideas:

If you want to add egg, beat the egg in a bowl and bring the soup to a boil; then set to simmer

Mix egg in slowly and mix only one time. Allow it to sit for a second or 2.

Spoon in more spring onion if desired.

You can also add soy sauce and/or chili vinegar to taste if desired.

Bonus Items

If you want to watch the video again, click [here](#).

Want to try sesame oil? Here is a top-rated brand to check out. See the details [here](#).