



Chicken corn soup

Silky Pakistani-style chicken and sweetcorn soup, thickened with cornflour and finished with ribbons of egg. A Ramadan favourite.



Serves 6 **Prep 15 min** **Cook 50 min**

Ingredients

600g chicken on the bone

1.75 litres water

1 thumb of ginger, sliced

3 garlic cloves

1 tsp black peppercorns

1½ tsp salt

418g tin of creamed sweetcorn

200g sweetcorn kernels

5 tbsp cornflour, mixed with 100ml cold water

2 eggs, beaten

To serve

soy sauce, chilli sauce and vinegar with chopped green chillies

Ask at the counter for

A small whole chicken, or 500g chicken breast on the bone

Method

1. Put the chicken, water, ginger, garlic, peppercorns and salt in a large pot. Bring to the boil, skim, then simmer for 35 minutes until the chicken is cooked through.
2. Lift out the chicken, strain the stock back into the pot, and shred the meat off the bones.
3. Add the creamed sweetcorn, kernels and shredded chicken to the stock and bring back to the boil.
4. Stir the cornflour mix, pour it in while stirring, and simmer for 3 minutes until the soup thickens.
5. Take the pot off the boil and pour in the beaten egg in a thin stream, stirring slowly, so it sets in ribbons. Serve with soy sauce, chilli sauce and vinegar on the table.

Tips

- Make the stock the day before in Ramadan, and the soup takes 10 minutes before iftar.

