

# Rustic corn soup, baby potatoes, honey and Cajun bacon and green onions |

**Recipe for 4 servings**

## **Description**

A comforting soup with vegetables and crispy bacon.

## **Note**

In order to make a meal soup, it is possible to add cooked chicken to this recipe.

## **Ingredients**

### Soup

- 500 Ml Frozen corn
- 200 Gr Baby potatoes
- 150 Gr Onion
- 100 Gr Celery
- 600 Ml Vegetable stock
- 200 Ml 35% cooking cream
- 2 Clove(s) Garlic

### Garnish

- 4 Thick slice(s) Bacon
- 2 Tsp Honey
- 4 Pinch(es) Cajun spices
- 2 Unit(s) Green onion

## **Preparation**

- Preparation time **45 mins**
- Preheat your at **400 F°**

### Preparation to do with the chef

Peel and chop the onion.

Cut the potatoes into quarters and the celery into cubes.

Cut the green onion.

### Bacon

Place the bacon slices on the baking sheet.

Drizzle the bacon with a drizzle of honey and a pinch of Cajun spices.

Place in the oven for about ten minutes to caramelize the bacon slices.

Let cool well before crushing the bacon.

### Soup

Start by browning the onions, garlic with corn and a little butter.

Add the rest of the soup ingredients, bring to a boil and simmer for 15 minutes.

Season before serving.

## Plating

Pour a serving of soup into your bowls, then add some bacon and some scallion whistles.

**Bon appétit!**