

# Peasant corn soup, baby potatoes, honey and Cajun bacon and green onions - Virtual Workshop Version

**Recipe for 2 portions**

## **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

- 1 Can(s) Corn can (540 ml)
- 5 Unit(s) Baby potatoes
- 1 Small Onion
- 1 Sprig(s) Celery
- 500 Ml Vegetable stock
- 100 Ml 35% cooking cream
- 1 Clove(s) Garlic
  
- Butter
- Salt and pepper

### Garnish

- 2 Thick slice(s) Bacon
- 1 Tsp Honey
- 2 Pinch(es) Cajun spices
- 1 Unit(s) Green onion
  
- Butter
- Salt and pepper

## **Preparation**

- Preparation time **45.00 mins**
- Preheat your at **400.00 F°**

### Things to do before the workshop

## **Ingredients**

Wash the vegetables.

Peel and chop the garlic.

## **Equipment list**

1 cutting board, 1 chef kinfe, 1 paring knife  
1 pot  
1 mixing bowl  
Kitchen towels, tablespoons (tasting)  
1 large spoon  
1 pasty sheet + parchment paper

### 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!**