

Sopa de Elote / Corn Soup

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 40 minutes

Step 1: Cut the Corn Grains & Make the base Sauce

- 5 Corns (Or a full bag of frozen Corn)
- 5 Red Tomatoes
- 2 Garlics
- 1 1/2 cup of Fresh Creme

Cut the Corn in Half and use the knife to cut the grains from the corn cup.

Fill pot with water and add the corn, then boil it for about 5 minutes in medium heat. It shouldn't be completely cook. Then transfer the Corn to a bowl.

Do the same with the Tomatoes. Boil them until they start braking a little bit, then transfer them to a blender along with the garlic, 1 tbsp of salt and 1/2 tbsp of peeper.

Blend everything to make a liquid smooth sauce.

Once the Tomato sauce is blended, gather the corn and the fresh cream.

Step 2: Mixing & simmering

Add 3 tbsp of olive oil to a pot at medium high heat. Once is hot, add the tomato sauce and wait for it to start simmering.

When the Sauce starts simmering add the Fresh Cream slowly (Tempering the cream so it does not curl), mix as you go.

Then add the corn and mix everything together. Taste for seasoning and add more salt if you need it.

Simmer for about 5 minutes and stir again before serving.

Step 3: Serve

Serve on a soup bowl with some butter garlicky toast.