Soups / Indonesia

Clear soup with chickpeas and drained sweetcorn · Indonesia

A clear broth with drained cooked chickpeas, drained sweetcorn and a Indonesia-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked chickpeas
- ☐ 600 g drained sweetcorn
- ☐ 1300 ml low-salt vegetable stock
- ☐ 25 ml kecap manis
- ☐ 10 g finely grated fresh ginger
- ☐ 2 g ground coriander seeds
- ☐ salt and pepper to taste

Let's make it.

01 Clean the drained sweetcorn and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the drained sweetcorn and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Rinse and drain the drained cooked chickpeas, then heat until piping hot throughout.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving.

AI-developed, not kitchen-tested.

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