



# MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

## ***SWEETCORN AND CASHEW SOUP***

*RECIPE 54/98*

### **What you will need:**

125ml raw cashew nuts, soaked in boiling water

4 ears of sweetcorn, uncooked

500ml water

75ml **Morgenster Extra Virgin Olive Oil**

1 small clove of garlic

5ml salt

2ml ground black pepper

60ml chopped fresh coriander, plus extra for garnish

### **How to prepare:**

Drain the soaked cashews.

Cut the kernels off the sweetcorn cob.

In a blender, combine the cashews with the sweetcorn, water, olive oil, garlic, salt, pepper and 60ml coriander and puree until smooth.

**FLOS**  
**OLEI**  
**2014** | **MORGENSTER**  
EXTRA VIRGIN OLIVE OIL  
**AWARDED 98%**  
**1 OF 11 WORLDWIDE**

Refrigerate for one hour.

Serve garnished with extra corn kernels and chopped coriander.

This soup must be eaten on the same day.

Recipe supplied by The Star, Angela Day.



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