



## Corn foam soup with crispy cream cheese stick

Corn foam soup:  
450 g canned corn kernels  
2 shallots  
2 sticks of young leek  
500 g vegetable stock  
150 g Ländle cream  
30 g Ländle butter  
30 g of olive oil  
15 g rose curry  
(or other curry mix)  
1 lemon

Cream cheese crispy stick:  
2 strudel pastry sheets or wonton  
200 g cream cheese  
1 egg yolk  
1 lemon  
30 g Ländle Räbkäse  
60 g liquid Ländle butter

Peel shallots and cut into fine cubes. Sweat 400 g corn kernels and shallots in olive oil.

Dust with curry and deglaze with broth. Bring to the boil, add the Ländle cream and simmer gently.

Mix the soup finely and strain it through a sieve. Foam again with Ländle butter and season to taste with salt and a squeeze of lemon juice.

Sweat the remaining corn kernels in a pan. Finely chop the young onion and use it as a garnish.

Cream cheese crispy stick:  
Mix the cream cheese with the grated Ländle Räbkäse.

Add the egg yolk and lemon zest, season with salt, pepper or herbs and pour into a dressing sack.

Take apart the strudel pastry sheets and brush the first sheet with the liquid Ländle butter.

Place the second plate on top, cut into four equal-sized rectangles and cut the mass into an oblong shape.

Roll up and fry in hot oil until golden brown on all sides. Drain on kitchen paper.