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Creamy Corn Crab Soup

Ingredients

Meat of 2 cooked crabs (OR you can use the store bought ready to use packets of crabmeat)
2 cans creamed corn
7 cups stock - chicken, beef and vegetable all in one
4 eggwhites - beaten
1 tbsp ginger paste
2 tbsp cornstarch (made with 6 tbsp coconut milk)
Salt and pepper to taste

Preparation

1. Remove all the crabmeat from its shell or scoop the bought crabmeat in a bowl.
2. At the side, beat eggwhites till it becomes nice and frothy.
3. Then mix together the ginger paste and crabmeat.
4. After that incorporate the cornstarch-coconut milk mix and the beaten eggwhites.
5. Mix really well - ensuring all the ingredients are mixed together properly.
6. In a pot, bring the stock to a boil.
7. After 5 minutes, lower the heat and add the canned corn.
8. Then stir and after a minute turn up the flame again to bring the liquid to a boil.
9. Cook for another 5 to 10 minutes.
10. Season the dish with salt and pepper.
11. You can garnish with chopped up fine ginger and spring onion before serving.

Cooks Note