

Corn Soup, Chipotle Recipe. Serves 8.

Sautéing

6 ea. corn ears

3 Tbsp (45ml) olive oil

4 Tbsp (60g) butter

4 shallots (180g), chopped

Salt & pepper to taste

Corn Stock

6 cobs, cut in half (to release more flavor)

3 sprigs fresh thyme

4.5 cups (1100ml) water or milk.



Method

Remove husks, silks and tassels from each corn and cut corn off the cob and save both; cobs and cobs. In a saucepan, place the halved cobs, thyme and water. Cover and bring to boil and let simmer for 30 minutes at least. Meanwhile, in a large hot pot sweat shallots with olive oil and butter for about 8 minutes on medium heat. Add corn and cook for 5 minutes more and season with salt and pepper. Pour in corn stock (discard solids and thyme). Cook for about 20 minutes on low heat; covered. Blend well and pass through a fine mesh sieve. Adjust the consistency of the soup (add more liquid if it is too thick) and add more seasoning if needed. Let simmer corn soup on the stove whisking every once in awhile for about 20 minutes. Corn soup can be served hot or chilled. It can be refrigerated up to 5 days or frozen. Blend soup right before serving to lighten the texture. Some heavy cream can be added to the corn soup too but it is totally optional.

Corn Soup with Chipotle (optional if you don't like it hot).

Blend 3 cups (750ml) of strained corn soup with 1/2 ounce (15g) chipotles in adobo sauce (add more if desired). Some paprika can be added for more color.

Garnishing

2 corn ears, fire roasted and buttered (remove corn from one ear and make 8 slices from the other and set aside)

Lime zest & lemon olive oil.

Popcorn

1 ounce (30g) and 1 Tbsp (15ml) lemon olive oil. Cover and cook until it pops. Transfer to a large bowl and toss it with some Espelette piment, chili pepper or paprika and salt. Set aside.

Plating

Place a tablespoon of fire roasted corn in the center of each plate and top it with seasoned popcorns. Arrange a fire roasted slice of corn on the side. Pour corn soup (about 70%) and chipotle corn soup (about 30%), add lime zest and dots of lemon olive oil and serve!