

Thai Summer Sweet Corn Soup paired with Davis Estates Sauvignon Blanc

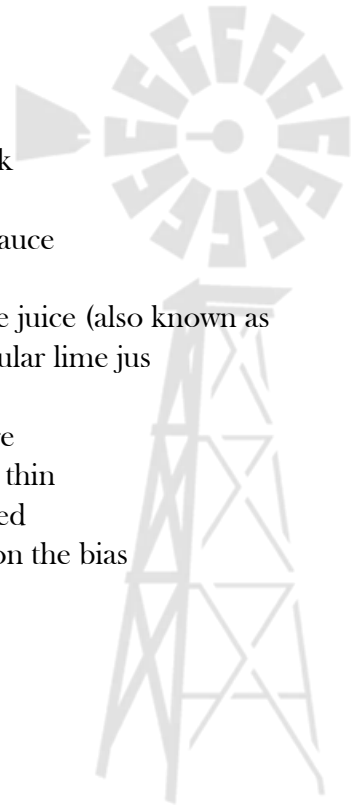
INGREDIENTS:

Thai Summer Sweet Corn Soup

2 tablespoons olive oil
2 ½ cups roughly chopped onion
5 cups fresh corn (from about 8-10 ears) or 5 cups frozen corn
1 medium sized russet potato, sliced thin (so it cooks quickly)
4 teaspoons Thai yellow curry paste Mae Ploy Brand is best
¼ teaspoon turmeric (optional for enhanced color)
1 can unsweetened coconut milk

SERVES: 4-6

4 ½ cups chicken stock
2 Kaffir lime leaves
1 ½ tablespoons fish sauce
2 teaspoons sugar
2 tablespoons key lime juice (also known as Mexican limes) or regular lime jus
Kosher salt to taste
For garnish and texture
Easter radishes, sliced thin
Cilantro leaves chopped
Green onions, sliced on the bias



METHOD:

Thai Summer Sweet Corn Soup

- Cut the corn kernels off the cobs and transfer to a bowl.
- In a large stockpot over medium heat, heat olive oil.
- Add onion and sauté, stirring occasionally, until soft and fragrant, 3 to 5 minutes. Add corn kernels, potato, Thai curry paste, turmeric if using to the pot, and sauté until the corn is soft about 3 minutes more.
- Add the coconut milk, chicken stock, kaffir leaves, fish sauce, and sugar. Bring to a boil, reduce to a simmer, cover, cook for 20 minutes.
- Use an immersion blender to roughly purée the soup, so that it's creamy with some kernels of corn, chunks of potato (Alternatively, ladle about half of the soup into a blender, blend until smooth, and return to the pot.) Season with lime juice and salt and mix to combine

To Finish

Ladle soup into bowls and garnish with radish slices, chopped cilantro, and green onion slices. Serve immediately with a chilled glass of Sauvignon Blanc.