

Sweet Summer Corn Soup with Poached Prawns paired with Davis Estates Chardonnay

INGREDIENTS:

Cream of Corn Soup Base

3 tablespoons butter
3 ounces chopped celery
3 ounces chopped yellow onion
1 pound of corn kernels (fresh or defrosted)
1 quart chicken stock
1-pint heavy cream
½ bunch epazote leaves stems removed, available
at south American markets
Salt and pepper to taste
Optional garnish diced roasted red peppers

Cilantro Oil

2 cups packed cilantro leaves
1 cup olive oil
Pinch of salt

SERVES: 4-6

Poached Shrimp

1 pound 16/20 peeled and deveined shrimp
1 onion quartered
1 lemon sliced
5 cloves garlic, smashed
½ teaspoon coriander seeds
4 ½ teaspoons salt
2 quarts water
2 quarts Ice cubes

Roasted Red Peppers

Red bell peppers
Extra-virgin olive oil
Salt



METHOD:

Cream of Corn Soup Base

- In a medium stock pot, over medium heat, add butter, celery and onion, sauté until soft and onions are translucent, about 5 minutes.
- Then add corn, chicken stock, cream and epazote, bring to a simmer and simmer uncovered for 15 minutes.
- Remove from heat and blend soup until smooth and pass through a fine mesh chinois.

Poached Shrimp

- Place shrimp in a 6-quart heat proof container.
- In a medium stock pot add all the other ingredients except ice and bring to a boil.
- Pour boiling liquid over shrimp and cover, let sit for 5 minutes. Then add ice cubes and allow to cool.
- Once cool cut shrimp into desired size.

Roasted Red Peppers

- Preheat a grill pan or cast-iron skillet over medium heat, or light a gas flame.
- Place the red bell peppers directly over the flame or in the hot pan, turning as they blacken and blister.
- Cook until they are charred on all sides.

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- Remove the peppers from the heat, place in a large bowl, and cover with a towel or plastic wrap
- Set aside for 10 minutes to steam and soften.
- Uncover and use your hands to peel off the loose skin. Remove the stems, seeds, and membranes. Use the peppers whole or slice into strips. Season to taste with salt.

Cilantro Oil

- Bring a large saucepan of water to a boil.
- Add the cilantro, push leaves under water, blanch for 5 seconds. Drain and immediately plunge into a bowl of ice water. Drain well and squeeze out all liquid.
- In a blender, puree the cilantro with the olive oil and salt.
- Strain the puree through cheesecloth and put in a squeeze bottle. You will have leftovers that can keep for a few weeks.

To Finish

Add the roasted peppers to the bottom of each individual bowls, then add Cream of Corn Soup Base. Place desired amount of shrimp in the center and drizzle with cilantro oil. Serve immediately with a glass of chilled Chardonnay.