

CHIPOTLE SWEET CORN BISQUE

RECIPE BY: Dean A. Thomas, CEC CCE

YIELD: 1 quart

“This rich flavored soup is fantastic to create when the corn is sweet and reaching the end of the season’s peak. The chipotle adds just the right spice to life here in Southern California. The acid flavors of C’est La Vie Sauvignon Blanc accompany this preparation perfectly”

INGREDIENTS

8 ears	Fresh Sweet Corn, removed from cob, reserving cob for stock
1 qt	Water
6 oz	C’est La Vie Sauvignon Blanc
1 each	Bay leaf
1 each	Whole Clove
2 tbsp	Whole Butter
1 tbsp	Chipotle Chilies, puree
1 cup	White Onion, minced
4 oz	Heavy Cream
To Taste	Sugar, Salt & Pepper

METHOD OF PREPARATION:

1. Remove the fresh corn from the cob and place the cobs in a stockpot with the water, bay leaf and clove. Simmer for 30 minutes and strain.
2. In a 4-quart soup pot, sweat the butter, chipotle and onion until translucent. Add the kernel corn and sweat for 8-10 minutes over low heat while covered with a lid. Add the corn stock and simmer for 15-20 minutes.
3. Remove from the flame and blend-puree until smooth using a blender or processor. Add the heavy cream and adjust the thickness & seasoning to taste.

Bon Appetit!