



The Marriage of Wine and Food™

## Roasted Corn Soup with Basil Oil and Crème Fraiche

### Wine Pairing: Chardonnay

*Serves 6*

#### Soup

6 ears	Corn, with husks intact
4 large cloves	Garlic, unpeeled
2 cups	Chicken broth
1	Baking potato (about ½ pound) peeled, cut into 6 pieces
1 Tablespoon	Cornmeal
½ cup	Heavy cream
	Kosher salt
	Freshly ground black pepper

#### Basil Oil

3 cups	Basil leaves
2 cups	Vegetable or olive oil

#### Soup

- Preheat oven to 450°.
- Put unhusked corn and unpeeled garlic on a baking sheet and roast until corn is fragrant and husks are lightly browned, about 25 minutes.
- Let corn cool, remove husks and silks. Cut kernels away from cobs.
- Cut 4 cobs in half crosswise with a heavy knife or cleaver. Discard remaining 2 cobs.
- Peel the garlic, set aside with the corn kernels.
- In a saucepan, combine the broth, potato, the halved corn cobs and 3 cups of water. Cover partially and bring to a simmer over moderate heat.
- Cook until potato pieces are tender, about 20 minutes. Discard corn cobs.
- Add corn kernels, peeled garlic cloves and cornmeal to the broth. Using an immersion style or traditional blender working in batches, puree mixture until very smooth.

- Pour soup through a sieve set over a clean saucepan and press mixture through with a rubber spatula, leaving the corn skins behind.
- Stir in cream and reheat. Season to taste with salt and pepper.
- For serving, garnish with a dollop of crème fraiche and drizzle of basil oil.

### **Basil Oil**

- Bring a large saucepan of salted water to a boil. Blanch the basil leaves for 15 seconds, immediately transfer to a bowl of iced water and drain.
- Coarsely chop the basil, squeezing out any excess water between paper towels.
- In a blender, combine the chopped basil and oil and puree for 3 to 4 minutes or until bright green.
- Pour into a jar or other air tight container, cover, and refrigerate for 1 day.
- Strain the oil through cheesecloth and refrigerate for another 24 hours. Bring oil to room temperature to use.

