

Chilled Corn Soup with Crème Fraîche & Basil Oil

Serves 4:

Ingredients

4 large ears of corn
6 cups of water
2 tablespoons unsalted butter
1 medium sweet onion, chopped
2 to 3 tablespoons crème fraîche
kosher salt and freshly ground black pepper
Basil Oil:
1/2 cup fresh basil leaves, torn
1/4 cup extra virgin olive oil
pinch of kosher salt
1/4 cup crème fraîche, for garnish
1 teaspoon heavy cream

Preparation

Just before cooking, shuck off corn husks, removing as much silk as possible. Stand an ear on its end and run knife blade down each side to remove kernels as close to cob as possible. Repeat with remaining ears and reserve kernels in a bowl. Add shaved cobs to a soup pot or dutch oven and cover with cold water. Bring to a boil, then reduce to a simmer; cook for 45 minutes until reduced. Remove cobs from stock and strain broth--it should yield about 2 cups; set aside. In a large sauté pan, melt butter over medium-low heat. Add chopped onion and cook, stirring often, until translucent but not yet golden, about 4 to 5 minutes. Raise heat to medium, add reserved corn kernels to pan and cook until corn just begins to soften. Stir in 1 cup of corn stock and simmer for 5 minutes.; let cool slightly. Place corn mixture (in batches, if needed) in a blender, add a dollop of crème fraîche and purée. Add more stock if necessary, to achieve a smooth but thick consistency. If you run out of corn stock and would prefer a thinner soup, add water. Season to taste with kosher salt and freshly ground black pepper. Allow soup to chill for several hours; taste again for seasoning before serving. To make basil oil: place torn basil in a blender and purée while slowly drizzling in extra virgin olive oil. Add a pinch of kosher salt to brighten flavor. Stir a teaspoon of heavy cream into crème fraîche to loosen it up for drizzling. To serve soup, ladle into small bowls and drizzle tops with basil oil and crème fraîche.