

Professional Division, Salad/Soup Category

Roasted Olathe Corn and Poblano Soup

Chef Aaron Bennett, Ritz Carlton Club-Willow Creek Bistro, Aspen Highlands

Ingredients:

12 ears of fresh Olathe Colorado corn
1½ large white onion small diced
2 red bell peppers small diced
3 poblano peppers small diced
3 jalapeños minced (no seeds)
2 Tbsp. minced garlic
2 oz. butter
½ gallon rich chicken stock
½ gallon whole milk
1 oz. olive oil
Salt and white pepper to taste

Instructions:

Peel corn, cut kernels away from cob (reserve the cobs in a medium stock pot) toss corn with olive oil and season lightly with salt and white pepper. Put on sheet tray and roast in oven for 15 -25 minutes until lightly browned. Add chicken stock and milk to corn cobs and bring to a boil, reduce heat to medium and simmer gently for at least ½ hour. In a 2 gallon sauce pot place diced red pepper, diced onion, diced poblanos, minced garlic, minced jalapenos and butter, cook over medium heat stirring frequently until vegetables are translucent and cooked through (do not brown vegetables) Add roasted corn kernels and cook for 2 minutes with vegetables. Remove corn cobs from liquid and discard, pour broth over corn and vegetable mixture, bring to a simmer, and simmer gently for 20 minutes. Strain out approximately ¼ of vegetables and corn and put aside. In powerful blender blend the soup in small batches until very smooth. Once all soup is pureed, add in reserved vegetables and corn for texture and color. Season with salt and white pepper to taste.

Wine Pairing: Slightly off-dry (barely sweet) Colorado Riesling