

Camas Feast

WINERY

September 2012 Cellar Club Party

TUSCAN CORN BUDINO WITH ROASTED RED PEPPER COULIS

Yield: 12 portions

Prepared by Chef Wendy Bennett of Wine Country Cooking Studio ~ Dundee, Oregon

INGREDIENTS:

10 LARGE EARS OF CORN, SHUCKED
½ CUP CORNMEAL
1 CUP HEAVY CREAM
4 TABLESPOONS BUTTER, DIVIDED
2 CUPS CHOPPED ONIONS
2½ TEASPOONS KOSHER SALT, DIVIDED
4 LARGE EGGS
6 EGG YOLKS
½ CUP SOUR CREAM
½ CUP REGGIANO PARMESAN OR GRANA, SHREDDED
2 TABLESPOONS FRESH THYME LEAVES
1/8 TEASPOON FRESHLY GROUND BLACK PEPPER
2 CUPS ROASTED RED PEPPER COULIS (RECIPE BELOW)

METHOD:

1. Preheat oven to 350°F.
2. Melt 2 tablespoons butter in heavy large skillet over medium-low heat. Add onions and sprinkle with 1 teaspoon coarse salt. Sauté until tender but not brown, 8-10 minutes. Scrape mixture into bowl.
3. Using a food processor, puree ½ of the corn until a milky consistency. Pour into a bowl containing the rest of the shucked corn and stir to combine.
4. In a large bowl, whisk eggs and yolks until well blended. Add cornmeal while stirring to prevent lumps. Stir in corn mixture, onions, cream, sour cream, cheese, 1/8 teaspoon pepper, and remaining 1½ teaspoons coarse salt.
5. Brush a heavy, shallow baking dish with the remaining butter. Add pudding mixture and bake 45 minutes or until golden brown and the center is not jiggly.
6. Let stand 5 to 10 minutes before serving.

ROASTED RED PEPPER COULIS

Yield: 2 cups

INGREDIENTS:

3 LARGE RED BELL PEPPERS
3 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
1 MEDIUM SHALLOT, THINLY SLICED
1 TABLESPOON SHERRY VINEGAR OR RED WINE VINEGAR
SALT AND FRESHLY GROUND WHITE PEPPER

METHOD:

1. Roast the red peppers directly over a gas flame or under the broiler, turning occasionally, until the peppers are blackened all over. Transfer the peppers to a bowl and let cool completely. Peel the peppers and discard the skins, seeds and cores. Coarsely chop the peppers.
2. In a food processor, combine the peppers with the olive oil, shallot and vinegar and puree until very smooth. Season the coulis with salt and white pepper.

Make Ahead: The red-pepper coulis can be refrigerated overnight. Bring to room temperature before serving.