



ROASTED CORN AND COCONUT SOUP

PAIRED WITH 2015 JOIE DE VIVRE | YIELDS 4 SERVINGS

INGREDIENTS

6 Ears Fresh Corn on the Cob
4 Tbsp Olive Oil, *divided*
½ Cup Onion, *diced small*
3 Garlic Cloves, *minced*
1 Tbsp Ginger, *peeled and minced*
3 Cups Vegetable Broth
1 Bunch Cilantro Stems

1 Thai Chili or Serrano Pepper, *whole*
1 Can Coconut Milk (15 oz)
1 Cup Red Potatoes, *diced small*
2 Tbsp Lime Juice
Kosher Salt, *to season*
1 Tbsp Cilantro Leaves, *chopped*

METHOD

1. Preheat oven to 400°F.
2. Cut the corn kernels off the cobs and reserve the cobs. Transfer the cut corn to a bowl and add 2 tablespoons of olive oil and a pinch of salt and pepper. Spread in an even layer on a parchment-lined sheet tray. Roast for 15 minutes or until the corn has some golden brown edges.
3. In a large pot over high heat, heat the vegetable broth with the reserved corn cobs, cilantro stems and whole chili for about 30 minutes to combine all of the flavors.
4. Meanwhile, in a Dutch oven or a heavy bottomed pot, heat the remaining 2 tablespoons of oil and add the onion, garlic and ginger and cook until fragrant but not brown, about 2 minutes.
5. Add the entire can of coconut milk to the onion mixture and stir well to combine.
6. Next, strain the corn cob and vegetable broth into the coconut/onion mixture and stir to combine.
7. Add the roasted corn and red potatoes to the soup and bring to a simmer. Cook for 10-15 minutes or until the potatoes are tender.
8. Season the soup with lime juice, salt and cilantro leaves.
9. Serve.