

Sweet Corn Velouté

10 Ears of Grilled Sweet Corn
(kernels removed and husks
and cobs retained)

4 Onions (diced)

2 Bunch Celery (thinly sliced)

2 Bulbs Fennel (thinly sliced)

2 Shallots (thinly sliced)

5 Cloves Garlic (thinly sliced)

2-3 Gypsy Peppers (can also
use Jimmy Nardello peppers)

Pimenton di Espelette

TT Salt



For the Garnish: Bring $\frac{1}{2}$ cup vinegar and $\frac{1}{2}$ cup sugar to a boil. Cool down over ice. While pickling liquid is cooling, slice gypsy peppers thin and remove seeds. Add peppers to cooling pickling liquid and let sit for at least 2 hours.

For the Corn Velouté: Peel corn out of the husks, removing any excess corn threads. Char on the grill and season with a sprinkle of Pimenton di Espelette and salt. Cut the kernels off the stalk. Keep the stalks to make corn stock.

For the Corn Stock: Add 10 grilled corn cobs, 2 diced onions, 1 bunch sliced celery, 2 bulbs sliced fennel to a large stock pot and cover with cold water. Bring to a boil then reduce heat and simmer for 4 hours.

Combine to Finish the Velouté: In a large pot, sweat the remaining onion, celery, shallot, garlic, and corn kernels. Add enough corn stock to cover and simmer for about 90 minutes. Blend until incredibly smooth, straining it through a mesh sieve if available. Season with Salt.

To Serve: Ladle soup into a bowl, top with a few slices of pickled gypsy pepper and enjoy.

Notes: If you don't have Pimenton di Espelette you can substitute with a mix of paprika and chili powder to taste.