



There's a Chef in My Kitchen, LLC

Corn Bisque with Sweet Chili Brochette

Serves 4 to 6

This simple, elegant soup is quite lovely as either a starter or as part of a soup and salad meal. The preparation is quick and relatively easy. Best of all, it's a year 'round soup because you needn't have fresh corn on hand to make it. In fact, I have been known to use frozen corn despite the fact that the markets were brimming full with fresh corn. If you have fresh corn, by all means simply substitute fresh corn cut from the ear. When the bisque is finished don't hesitate to add a bit of sugar if the corn flavor needs a bit of a lift. If you think the flavor is fine, but needs to be brightened, choose salt as your seasoning of choice. The brochette can be omitted. Or, for an impressive starter course, substitute lobster tail for the chicken. The buttery bright grilled lobster tail with the sweet heat of the Thai chili sauce is utterly sublime with the rich corn flavor.



Lismore Crystal Wine Glass
courtesy www.ProperSetting.com

Ingredients:

For Bisque:

- 3 tablespoons butter
- 1 medium onion, coarsely chopped (about 1 cup)
- 1 small yellow bell pepper, coarsely chopped (about 1/4 cup)
- 1 medium carrot, peeled and coarsely chopped
- 1 rib of celery, coarsely chopped
- 2 cloves garlic, finely chopped
- 4 cups frozen sweet corn kernels
- 3 cups chicken stock
- 1 cup water
- Cilantro and thyme sprigs for bouquet garni
- 1/2 cup coconut milk
- Cayenne pepper, to garnish

For Brochette:

- 1- 2 boneless, skinless chicken thighs, about 4 to 6 ounces total
- 2 teaspoons lemon zest

Coarse Salt and fresh ground pepper to season
1/2 cup store bought Sweet Thai Chile Sauce (I prefer and use Maggi brand)

Preparation:

Before preparing the vegetables measure out the frozen corn into a large bowl and let it begin to thaw. In a large heavy-bottomed pot melt the butter over medium heat. Add the onion, bell pepper, carrot, celery, and garlic and toss to coat. Season with salt and sauté until the vegetables soften and the onion becomes translucent, about 5 minutes. Add the

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corn (it's perfectly fine if some of the kernels are still frozen). Toss to combine and continue to cook until the corn softens, about 3 to 5 minutes more. Meanwhile, prepare a bouquet garni of cilantro and thyme sprigs tied together with kitchen twine (I like to place my sprigs in the leafy green sleeve of a leek). Toss in the bouquet garni and toss. Add the chicken stock and the water. Turn the heat to high and bring to a boil. Once boiling, reduce the heat and simmer partially covered until the vegetables are tender and the liquid is reduced just a bit, about 30 minutes.

Remove from the heat. Puree the mixture (in batches, if necessary) in a blender (take care when processing hot liquids). Place a fine mesh sieve over the soup pot (if serving right away) or a glass container (if preparing in advance of service) and pour the puree through the sieve. Using a rubber spatula or the back of a ladle gently push the puree through the sieve. You should end up with about 4 cups of silky smooth corn bisque.

If serving right away place the soup pot over medium heat and return to a gentle simmer. Meanwhile, shake the can of coconut milk vigorously to redistribute the coconut solids, and then measure out the ½ cup needed. Whisk in the coconut milk. Taste. Adjust seasoning.

Prepare the brochette: Slice the chicken into strips, about ½-inch wide. Place in a bowl and toss with the lemon zest and season with salt and pepper. Skewer the seasoned meat on bamboo skewers. Heat a cast iron grill pan, or a cast iron skillet over medium high heat until hot, about 2 minutes. Place the skewers in the pan and cook 1 minute. The meat will be seared and should easily release from the pan. Before turning the skewers, baste the chicken with the sweet Thai chili sauce. Turn the skewers over and cook for another minute until the meat is cooked through and the juices run clear. Remove to a warm plate.

To Serve:

Pour the warmed soup into warmed bowls or service pieces. Place about 1/2 teaspoon cayenne pepper into a tea strainer. Holding the strainer just above the bisque, gently tap the side of the strainer and dust the surface of the soup with the pepper. Place the brochette across the top of the soup or along side the bowl. Serve immediately.

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