



Sweet Corn Bisque
Shrimp, Noodles, Chanterelles and Red Chile Oil
(Serves six)

Sweet Corn Bisque

10 ears sweet corn
3 stalks celery, each cut into three-inch pieces
1 head fennel, coarsely chopped
1 Spanish onion, peeled and sliced
1 head garlic, cut in half
1 sprig thyme
1 cup heavy cream
salt and pepper

Shuck the corn taking care to remove the silk. Cut the corn kernels from the cob and set them aside. Using a cleaver or heavy knife, cut each cob into half-inch pieces and place them in a pot along with the celery, fennel, onion, and garlic. Pour enough cold water into the pot to cover the vegetables by three inches. Bring the broth to a boil over moderate heat, then reduce to a simmer. Cook the broth for one hour and fifteen minutes, then add the thyme and simmer for an additional ten minutes. Remove from the heat, let rest for ten minutes, then pass through a fine strainer, reserving the broth.

Return the broth to a pot, and bring it to a boil over moderate heat. Add the reserved corn and cook until tender. Using a hand mixer or blender, puree the corn with the broth until a silky smooth texture is achieved. Add the cream* and season with salt and pepper.

*If preparing the bisque a day or two in advance, do not add the cream until the day you are going to serve it.

Shrimp

1 pound jumbo shrimp (about 12)
2 tablespoons olive oil
3 tablespoons of butter
1 clove garlic, crushed
1 sprig thyme
1/2 cup milk
1/2 cup water
2 tablespoons of salt

Peel and de-vein the shrimp, then cut in half lengthwise. Place all of the ingredients except the shrimp into a sauté pan and bring to a boil. Season with two tablespoons of salt, add the shrimp, then immediately remove from the heat and let rest until ready to serve.

Noodles, Chanterelles and Red Chile Oil Garnish

One four-ounce package of mung bean noodles (also called glass noodles)

1/4 lb. chanterelle mushrooms

1 tablespoon butter

1 tablespoon olive oil

2 tablespoons of chile oil

Thai basil, julienned

Bring a quart of unsalted water to a boil, then add mung bean noodles. Immediately remove pot from the heat, let rest for ten minutes, then drain noodles in a strainer. Reserve at room temperature until ready to use. Sauté mushrooms with butter and olive oil.

To Serve

Place some of the glass noodles into a bowl and then add the mushrooms and shrimp. Pour eight ounces of warm bisque over the noodles and then drizzle with roasted red chili oil and sprinkle with a julienne of Thai basil. Serve immediately.