



Sweet Corn Soup

Yields 4 cups

From "The Latin Road Home" by Jose Garces, Lake Isle Press, 2012

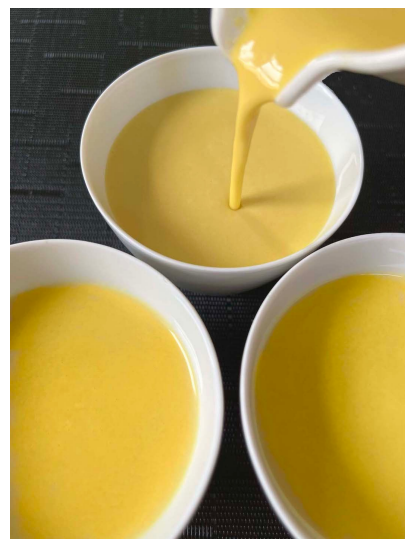
INGREDIENTS

2 cups chopped Spanish onion
3 cloves garlic
1 tablespoon unsalted butter
1 teaspoon saffron
3 ears corn, kernels removed from cob
2 teaspoons kosher salt
4 cups corn stock
2 cups heavy cream
1 tablespoon granulated sugar

PREPARATION

In a saucepan over low heat, sweat onions and garlic in butter until translucent. Add saffron and sweat until bright yellow. Add corn kernels and season with salt. Sauté corn until soft. Add corn stock and bring mixture to a boil. Reduce to a simmer and cook for 20 minutes. Add heavy cream and bring to a boil over high heat once again. Reduce heat and simmer for 10 minutes. Puree soup in a blender and strain through a chinois. Season with sugar.

Dara O'Brien



Corn Stock

Yields 4 cups

INGREDIENTS

8 chopped corn cobs, kernels removed and reserved for other use
8 cups chopped Spanish onion
5 cloves garlic, chopped
8 cups water

PREPARATION

In a stockpot, combine all ingredients and bring to a boil. Reduce heat and simmer uncovered for two hours, skimming any foam that rises to the top. Strain through a chinois. Corn stock can be refrigerated for up to a week or frozen for up to 3 months.

Latin Evolution by Jose Garces and April White

Lake Isle Press, 2008

The flavors and cooking styles of Spain and Latin America have become increasingly popular with American diners and foodies. In this debut collection of recipes, chef Jose Garces explores the future direction of these cuisines through the use of new ingredients and techniques; for example, the classic Mexican dish Turkey Mole featuring sesame-seed praline and shavings of Valrhona chocolate. Professional chefs and adventurous home cooks will find unlimited inspiration in this comprehensive and beautifully designed book.

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