

TUSCAN CORN BUDINO WITH ROASTED RED PEPPER COULIS

PAIRED WITH 2014 PETIT VERDOT | 12 PORTIONS

CORN BUDINO INGREDIENTS

4 Tablespoons Butter, divided
2 Cups Chopped onions
2 ½ Teaspoons Kosher Salt, divided
10 Large ears of corn, shucked
¼ Cup Garlic cloves, roasted
4 Large Eggs
6 Egg Yolks

½ Cup Cornmeal
1 Cup Heavy Cream
½ Cup Sour Cream
½ Cup Reggiano Parmesan
2 Tablespoons Fresh Sage Leaves
1/8 Teaspoon Freshly Ground Black Pepper
2 Cups Roasted Red Pepper Coulis (below)

METHOD

1. Preheat the oven to 350°F.
2. Melt 2 tablespoons butter in heavy large skillet over medium-low heat. Add the onions and sprinkle with 1 teaspoon kosher salt. Sauté until tender but not brown, 8-10 minutes. Scrape onion mixture into a large bowl.
3. Using a food processor, puree ½ of the corn until it is a milky consistency. Add the roasted garlic cloves and pulse until combined. Pour into the bowl with the onions and add the rest of the shucked corn and stir to combine.
4. In a separate bowl, whisk eggs and yolks until well blended and add to onion and corn mixture.
5. Add the cornmeal while stirring to prevent lumps. Stir in the heavy cream, sour cream, cheese, 1/8 teaspoon pepper, and remaining 1½ teaspoons coarse salt.
6. Brush a heavy, shallow baking dish with the remaining butter. Add pudding mixture and bake 45 minutes or until golden brown and the center is not jiggly. Let stand 5 to 10 minutes before serving.

ROASTED RED PEPPER COULIS

Yield: 2 Cups

3 Large Red Bell Peppers
3 Tablespoons Extra-virgin Olive Oil
1 Medium Shallot, thinly sliced
1 Tablespoon Sherry Vinegar or Red Wine Vinegar
Salt & Freshly Ground White Pepper

Make Ahead: The red-pepper coulis can be refrigerated overnight. Bring to room temperature before serving.

METHOD

1. Roast the red peppers directly over a gas flame or under the broiler, turning occasionally, until the peppers are blackened all over. Transfer the peppers to a bowl and let cool completely. Peel the peppers and discard the skins, seeds and cores. Coarsely chop the peppers.
2. In a food processor, combine the peppers with olive oil, shallot and vinegar and puree until very smooth. Season the coulis with salt & white pepper.