

## SWEET CORN PUDDING WITH TOMATO AND BASIL RELISH

PAIRED WITH 2017 MONTAGNA ROSSA | YIELDS 8 SERVINGS

### INGREDIENTS

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|---|--|
| 3 tbsp Flour                                | 2 tbsp Canola Oil                            |
| 2 tbsp Granulated Sugar                     | 6 cups Fresh Corn Kernels (from 8 ears)      |
| 2 tbsp Cornmeal                             | 1/2 cup Sweet Onion                          |
| 2 tsp Baking Powder                         | 1/3 cup Fresh Basil Leaves (about 20 leaves) |
| 2 tsp Kosher Salt                           | 2 tbsp Fresh Lemon Juice                     |
| 6 Large Eggs                                | 1 small clove Garlic                         |
| 2 cups Heavy Cream                          | 4 tbsp Extra-Virgin Olive Oil                |
| 1/2 cup Salted Butter,<br>melted and cooled | 1 cup Cherry Tomatoes, halved                |

### METHOD

1. Preheat oven to 350°F.
2. In a small bowl, combine flour, sugar, cornmeal, baking powder, and salt until blended.
3. In a separate bowl, whisk together eggs, cream, and melted butter.
4. In a large sauté pan, heat canola oil over medium-high heat.
5. Add corn and onion, and cook, stirring often, until onion is translucent and fragrant.
6. Remove from heat, and let cool slightly, about 5 minutes.
7. Stir flour mixture and corn mixture into egg mixture.
8. Spoon into a 13- x 9-inch (3-quart) baking dish and bake in preheated oven until set and golden brown, about 40 minutes.
9. Meanwhile prepare the relish by pureeing the basil and garlic with the lemon juice. Add the olive oil and a pinch of salt and pepper at the last moment and blend to combine.
10. Pour the basil mixture into a medium bowl and add the tomatoes. Gently stir to combine. Taste and adjust seasoning, if needed. Set the relish aside until serving (refrigerate any leftover).
11. Let stand 5 minutes before serving.