

CHIPOTLE CORN CHOWDER WITH CHARRED GREEN CHILI CREMA AND ACEITE DE CILANTRO

PAIRED WITH 2018 MONTAGNA ROSSA | YIELDS 6 SERVINGS

INGREDIENTS

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| 5 strips Bacon, diced | 1 tsp Fresh Thyme Leaves, minced |
| 1 Tbsp Olive Oil | 2 Tbsp Chipotle in Adobo |
| ½ cup Yellow Onion, diced | ½ cup Heavy Cream |
| ¼ cup Brown Rice Flour | 1 Tbsp Fresh Parsley, chopped |
| 1 cup White Wine | Salt and Pepper to taste |
| 4 cups Vegetable or Chicken Stock,
heated for 45 minutes with corn cobs | 6oz Charred green Chili Crema |
| 4 cups Corn, cut off cob, puree 2 cups | 2 Tbsp Aceite de Cilantro (Cilantro Oil) |
| 4 each Red Potatoes, small-size, diced | |

METHOD

1. Heat the olive oil and bacon in a heavy sauté pan over medium heat until bacon is crispy and bacon grease is released.
2. Add the onion and cook until clear (do not brown).
3. Add the rice flour and cook for 2 minutes.
4. Add the wine and stir until combined. The mixture will be thicker.
5. Add the corn cob stock (remove corn cobs) slowly and whisk continuously to prevent lumps.
6. Bring mixture to a boil then add 2 cups fresh corn, 2 cups pureed corn, diced potatoes and thyme. Reduce heat and simmer until potatoes are just cooked but still firm, about 10 minutes.
7. Add chipotle and continue to simmer, stirring often for 5 minutes.
8. Add heavy cream and continue simmering until the potatoes are tender (test with a small knife or by tasting).
9. Taste and adjust seasoning. Stir in parsley and serve in heating bowls topped with a dollop of crema and a drizzle of cilantro oil.

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ACEITE DE CILANTRO INGREDIENTS

2 cups fresh Cilantro, well cleaned, tough stems removed
1 cup Canola or Grapeseed Oil
½ tsp Salt, Kosher
Pinch of Cayenne

METHOD

1. Bring a medium pot of water to a boil. Add the cilantro and blanch for 10 seconds.
2. Remove and shock in an ice bath. Pat dry well on paper towels, squeezing to remove any excess water.
3. Roughly chop and transfer to a blender. With the machine running, add the oil, salt, and cayenne and process until smooth.
4. Transfer to a bowl, cover, and refrigerate overnight.
5. Strain through a fine mesh strainer, pressing against the solids with the back of a spoon to extract as much oil as possible.
6. Transfer to a squirt bottle and refrigerate until needed, for up to 2 weeks. (Bring to room temperature before using.)

Recipe yields 1 cup.

Adapted from: <https://www.emerils.com/125931/cilantro-oil>

CHARRED GREEN CHILI CREMA INGREDIENTS

8oz Sour Cream
1 cup Fire Roasted Green chilis, mild, diced
1 tbsp Lime Juice, fresh
1 clove Garlic, minced
½ tsp Salt, Kosher
¼ tsp Black Pepper, freshly ground

METHOD

1. Combine all ingredients in a food processor and blend until smooth.

Recipe yields 2 cups.