

# MEDITERRANEAN 'STREET CORN' WITH FETA, HERB PISTOU & POMODORO BATTUTO

PAIRED WITH 2022 MONTAGNA ROSSA | YIELDS 6-8 SERVINGS

## INGREDIENTS

### Herb Pistou

- ¼ cup fresh Basil Leaves
- ¼ cup fresh Mint Leaves
- ¼ cup fresh Parsley Leaves
- 1 clove Garlic, minced
- ¼ cup Extra-Virgin Olive Oil
- 1 Tbsp Lemon Juice

### Tomato Garnish

- 1 cup Tomatoes, diced
- 1 Tbsp Extra-virgin Olive Oil
- 1 Tbsp fresh Basil, chopped
- To taste Salt & Black Pepper

### Corn Dish

- 4 cups fresh Corn Kernels
- ¼ cup Mayonnaise
- 2 Tbsp Extra-Virgin Olive Oil
- 2 Tbsp Fresh Lemon Juice
- 1 tsp Lemon Zest
- 4 oz Feta, crumbled
- ¼ tsp Aleppo Pepper
- ¼ tsp Smoked Paprika

## METHOD

### Make the Herb Pistou

1. Combine basil, mint, parsley, garlic, lemon juice, and salt in a food processor.
2. Pulse while slowly drizzling in olive oil until smooth and spoonable.
3. Taste and adjust lemon, salt, or oil as needed.

### Prepare the Tomato Garnish

1. Dice the tomatoes into small, uniform pieces.
2. Toss lightly with olive oil, pinch of salt, and chopped basil if desired.
3. Set aside until plating.

### Assemble the Corn Dish

1. Toss the corn kernels with mayonnaise, olive oil, lemon juice, lemon zest, Aleppo pepper, and smoked paprika.
2. Fold in the herb pistou until the corn is evenly coated.
3. Gently fold in the crumbled feta (or reserve to sprinkle over the top).
4. Adjust seasoning with salt, black pepper.
5. Just before serving, sprinkle the diced tomato garnish on top for color, freshness, and extra acidity.
6. Serve at room temperature or slightly chilled, drizzling a little extra pistou or olive oil.