

CREMA DE CHILE RELLENO CON PEPIÁN VERDE, MAÍZ ASADO Y TOSTADA DE QUESO OAXACA

CREAMY POBLANO PEPPER SOUP WITH GREEN PEPITA SAUCE,
CHARRED CORN, AND OAXACA CHEESE TOSTADA

PAIRED WITH 2022 CABERNET FRANC | YIELDS 6 SERVINGS

INGREDIENTS

16 oz canned poblano peppers, drained
4 fresh poblano peppers
2 Tbsp neutral oil (grapeseed or avocado)
¾ cup yellow onion, diced
3 cloves garlic, minced
1 tsp ground cumin
½ tsp dried oregano
½ tsp smoked paprika
4 cups chicken or vegetable broth
2 oz cream cheese, softened
kosher salt, to taste
freshly ground black pepper
1 lime, juiced

PEPIÁN VERDE

½ cup toasted pepitas
1 cup tomatillos, canned, drained
½ cup fresh cilantro
1 lime, juiced
1 small clove garlic
¼–½ cup water (as needed for consistency)
½ tsp salt, to taste

CHARRED CORN

1 cup corn kernels
(fresh, frozen, or canned, well drained)
1 tsp oil
zest of 1 lime
¼ tsp salt
pinch chili flakes or smoked paprika (optional)

OAXACA TOSTADAS

6 small tostadas
1 cup shredded Oaxaca cheese

METHOD

1. Char the fresh poblanos over an open flame, grill, or under a broiler until the skins are blackened and blistered.
2. Transfer them to a bowl and cover for 10 minutes to steam. Peel off most of the skin, remove the seeds, and chop.
3. Reserve a small amount of the charred skin to add a subtle smoky flavor to the soup.
4. In a large pot over medium heat, heat the oil.
5. Add the yellow onion and cook until softened.
6. Stir in the garlic, cumin, oregano, and smoked paprika and cook until fragrant.
7. Add the canned poblanos, roasted poblanos, and broth. Bring to a simmer and cook for 10 to 15 minutes.
8. Remove ½ of the soup from the pot and carefully blend until smooth then add the cream cheese and blend well.
9. Combine the blended soup back into the pan with the unblended soup.
10. Season with salt, pepper, and lime juice. Keep the soup warm over low heat.
11. Pepián Verde preparation: Combine the pepitas, tomatillos, cilantro, lime juice, garlic, salt, and water in a blender. Blend until smooth and pourable. Adjust the consistency with additional water if needed and season to taste.
12. Char the corn: Heat a skillet over medium-high heat and add the oil. Add the corn and cook, stirring occasionally, until lightly charred and golden in spots. Remove from the heat and toss with lime zest, salt, and optional chili flakes.
13. To make the Oaxaca Tostadas: Preheat the oven to 375°F. Place the tostadas on a baking sheet, top with shredded Oaxaca cheese, and bake until the cheese is bubbly.
14. To serve: Ladle the soup into warm bowls. Spoon a small amount of charred corn into the center of each bowl. Then drizzle with Pepián Verde and garnish with cilantro a warm Oaxaca tostada.