



## Sweet Corn Gazpacho

Makes: 6-8 servings

Prep Time: 30 minutes Cook Time: 5 minutes  
Total Time: 1 hour 50 minutes (includes chilling)

- 3 tbsp unsalted butter
- 1 leek, cleaned well and chopped
- Kosher salt and freshly ground black pepper
- 6 ears fresh sweet corn, kernels removed (save some kernels for garnish)
- 1/2 tsp ground turmeric
- 1 clove garlic, minced
- 4 cups vegetable stock, plus more if needed
- Zest and juice of 1 lime
- Calabrese chile slices or pickled Fresno chile slices, for serving
- Cilantro Oil, recipe follows
- Crushed macadamia nuts, for serving
- Corn Kernels, for serving

### Cilantro Oil:

- 1/4 cup olive oil
- 1/3 bunch fresh cilantro, leaves and tender part of the stems
- 1/2 green onion, roughly chopped
- 1/2 clove garlic
- Kosher salt and freshly ground black pepper

Heat the butter in a Dutch oven over medium heat. Add the leek and season with salt and pepper. Sauté the leek until soft but not browned, about 5 minutes. Add the corn kernels and cook 6 to 8 minutes, stirring from time to time. Add the turmeric and garlic and cook until fragrant, about 1 minute. Add the stock, bring to a simmer and cook until the corn is soft, another 6 to 8 minutes. Let cool for 10 minutes.

Transfer the mixture to a blender in batches, pouring only until blender is half full. Add the lime zest and juice, season with salt and pepper and blend until very smooth (see Chef's Note below). Taste and adjust the seasoning if necessary. Let cool, then refrigerate the mixture until chilled, at least 1 hour.

When ready to serve, blend the mixture again, adding more stock if needed. Garnish with a couple pickled Fresno slices, a swirl of Cilantro Oil, some crushed macadamia nuts and corn kernels.

Cilantro Oil:

Put the olive oil, cilantro, green onion and garlic in a blender and process until smooth. Pour through a fine-mesh strainer into another bowl; season with salt and pepper. If necessary, whisk in a tablespoon of water at a time, up to 1/4 cup. Season to taste and transfer to a squeeze bottle to garnish the soup.

*Recipe by Jeff Mauro*