



HEIRLOOM CORN
& LEEK SOUP

Trefethen

HEIRLOOM CORN AND LEEK SOUP



INGREDIENTS

- 6 ears of heirloom corn, kernels removed (save ears for broth)
- 4 Tbsp butter
- 2 cups leeks, thinly sliced, white & light green parts only
- 1 bay leaf
- 1 tsp salt
- 1 tsp pepper, freshly ground
- 3 cups corn broth (instructions in step 1)
- 2 cups heavy cream

PROCEDURE

1. Once you remove the kernels from the ears of corn, place the ears into a pot large enough to hold them. Cover with water, season with salt, and put on the stove over high heat. Bring to a boil and then turn to a simmer for 10 minutes. Remove from heat and strain. Reserve 3 cups.
2. In a medium-sized stockpot melt butter over medium heat. Add leeks and sauté slowly until tender. Add corn and bay leaf and continue to cook for another 3-4 minutes.
3. Add the reserved 3 cups of corn broth to the pot and season with salt and pepper. Allow mixture to simmer for 15 minutes. Add the cream and simmer for another 5 minutes.
4. Pour the soup into a blender or food processor and blend until completely smooth. Pass through a fine-mesh sieve.
5. Ladle into your favorite bowl and serve alongside Trefethen Double T Chardonnay.

TREFETHEN WINE PAIRING

Double T Chardonnay: Notes of apple, lemon, crème brûlée, cinnamon apple, and orange blossom on the nose. The palate delivers excellent texture and a refined balance with generous flavors of citrus, stone fruit, and bright acidity.