

Warm Corn Vichysoisse with a Molten Cheddar Crouton



MASTER CHEF
CONSULTING GROUP LLC

Created by Certified Master Chef Dale Miller, WGMC, AAC

Serves 10

Corn Vichysoisse

Ingredients:

- 4 oz. butter
- 2 c. onion, small dice
- 6 leeks, white only, washed and rough chopped
- 2 lbs. Yukon gold potatoes, peeled, sliced
- 4 c. fresh sweet corn kernels
- 2 qts. chicken stock or broth
- 1 c. white wine
- 3 tablespoons fresh thyme leaves
- 2 c. heavy cream
- Salt and pepper to taste
- Chives for garnish, snipped

Method:

1. Melt the butter in a medium-sized pot and add the onion and leek. Cook on low heat for 6-8 minutes until soft and translucent.
2. Add the potatoes, corn, stock, wine and thyme. Simmer gently until the potatoes are soft.
3. Using a submersible blender, puree the soup until smooth. Strain through a fine strainer.
4. Whisk in the heavy cream and adjust the seasoning. Keep warm until needed.

Molten Cheddar Crouton

Ingredients:

- 10 (1-oz.) pieces of a quality sharp cheddar, cubed (preferably a NYS cheddar)
- 6 sheets Phyllo dough
- Melted butter, as needed

Method:

1. Place a Phyllo sheet on a large cutting board. Brush with melted butter and place another sheet of phyllo on top. Repeat layering and brushing each layer of phyllo until you have stacked all 6 sheets on top.
2. Cut the long way into 5 equal strips and then cut down the middle of the phyllo to create 10 equal shorter rectangular strips.
3. Place one piece of cheese at the end of each strip.
4. Roll back and forth (as if folding a flag) making sure that all the sides are sealed, and it looks like a block or cube. Brush the outside lightly with butter. Continue the same process until all the pieces are wrapped.
5. Refrigerate the cheese wrapped until needed.
6. When ready, heat a small amount of butter in a sauté pan. Brown the crouton on all sides and finish in a warm oven just until soft. Do not overheat or the cheese will burst through the pastry.
7. Place a cheddar crouton in the center of a warm soup bowl and ladle the Corn Vichysoisse in until about halfway up the side of the crouton. DO NOT cover the crouton.
8. Garnish with snipped chives and serve.