



## **Corn Bisque**

***Pairs with Mirassou® Monterey County Chardonnay***

Preparation time, 30 minutes

2 ounces unsalted butter  
1 cup shallots, sliced about 1/8<sup>th</sup> inch thick  
1/2 cup leek, white and light green portion only, washed and sliced about 1/4-inch thick  
(substitute another 1/2 cup shallot if you cannot find leek)  
1/2 cup Mirassou Monterey County Chardonnay  
3/4 teaspoon ground fennel seed  
5 cups fresh yellow corn kernels, cut from the cob (or frozen sweet corn)  
5 cups vegetable stock or water  
1 tablespoon coarse kosher salt, more to taste  
1/4 teaspoon freshly ground white pepper  
1 bay leaf  
1/2 cup heavy cream  
Sugar to taste

Heat butter in a heavy four-quart pot over a medium burner. Add the shallots and leeks, and cook for five minutes, or until sweet and translucent. Add the wine and cook until most of the liquid has cooked away. Add the fennel, corn, stock or water, salt, pepper and bay leaf. Bring the pot to a simmer and cook for twelve to fifteen minutes, or until the corn is very tender.

Remove the bay leaf, and blend the soup very thoroughly in two batches, being careful to divide the liquid and solids evenly. (*NOTE: When blending hot liquid, remove the vent cap in the lid of the blender and cover it with a folded towel to allow hot gasses to escape.*) Return the purée to a clean pot over a medium-low burner. Add the cream and stir well. Season with salt and sugar to taste.

Serves 12 in Demitasse Cups, or 6 as a first course

### **Chef's Note:**

This soup can be cooled and refrigerated for up to three days, or frozen for up to two months.