



Lobster Corn Chowder with Applewood Smoked Bacon and Garden Tarragon

-Chef Jonathan Benno, Per Se Restaurant, New York City

Ingredients:

Soup:

1 cup Onion
1 cup Celery
½ cup Yukon Gold Potatoes
1 cup Leeks
3 cups Corn Kernels
1 pinch Saffron
¼ cup Bacon Fat
2 liters Chicken Stock
Champagne Vinegar to taste
Salt and Pepper to taste

Garnish:

4 T Corn Kernels
3 T Celery, small dice
3 T Yukon Gold, small dice
3 T Yellow Onion, small dice
4 T Chanterelle Mushrooms, small
8 ounces Lobster Knuckles
3 T Bacon Dice, Small
1 T Tarragon, Chopped Fine

Corn Cream:

7 Corn Cobs
Heavy Cream, enough to cover cobs

Preparation:

Trim corn kernels from cob, reserve kernels for garnish and soup.
Cover cobs with cream and allow to steep for 1 hour.
Render diced bacon. Once golden, remove meat and leave the fat in the pot.
Add the chopped onion, celery and leeks to the bacon fat and sweat for 12 to 15 minutes.
Add the saffron, potatoes and corn kernels and sweat for 8 to 10 minutes more.
Cover with chicken stock and simmer 25 to 30 minutes.
Strain cobs from cream.
Add the flavored cream to the soup and simmer for 5 minutes.
Place soup in a blender and blend until smooth.
Season with salt, pepper, and champagne vinegar to taste.
Strain through a fine strainer.
Heat garnish ingredients in a sauté pan gently with some butter, season with salt and pepper and finish with chopped tarragon.
Add garnish to warm soup bowls; pour soup over garnish and serve.

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