

2013 Customer Cooking Challenge

2nd Place Winner



Sopa Verde de Elote

(Green Corn Soup)

Submitted by Laura Murphy

Adapted from a recipe by Diana Kennedy

Soup Ingredients:

1/4 cup unsalted butter
1/2 cup finely chopped white onion
2 small garlic cloves, finely chopped
2/3 cup tomatillo, boiled for 5-10 minutes then drained
5 cups corn kernels
5 cups chicken broth
2/3 cup green peas, fresh or frozen
6 large sprigs cilantro
3 serrano chili peppers
3 jalapeño chili peppers
3 large romaine lettuce leaves, roughly chopped
2 teaspoons kosher salt, or more to taste
Serve with Tortilla Strips (recipe to follow)

Soup Recipe Directions:

Roast chilies over open flame, constantly turning until black spots appear all over the skin. If you have an electric or induction burner, place chilies under broiler until black spots show all over skin. Be sure to continuously check so as not to burn chili through to actual flesh. Once all chilies are charred, wipe the skin off with paper towel, cut the tops off, and remove all seeds except for the seeds from one jalapeno. Melt the butter in a large saucepan over medium heat and cook the onion and garlic until translucent. Blend the tomatillo until smooth. Add to the onion in the pan and cook over high heat for 3 minutes, stirring constantly. Put corn kernel in a blender (1/3 at a time) with 2 cups of the broth, peas, cilantro, chilies, and lettuce. Blend until smooth.

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Pass puree twice through a fine mesh strainer so you are left with only the liquid yield from the puree. You may discard the solids or use them for another recipe. Put yield from corn puree into pan with tomatillo and onion combination, and cook over high heat for another 3 minutes, stirring constantly. Add the remaining 3 cups of broth and salt, and cook soup over medium heat for another 20 minutes. Serve in soup bowl with tortilla strips.

Tortilla Ingredients:

1 cup masa harina	tortilla press
2/3 cup water	cling wrap
1 teaspoon salt	safflower oil or other high heat oil

Tortilla Directions:

Mix masa harina with water for 2 minutes until soft dough has formed. It will look dry in the beginning, but mix with your hands to form a soft dough ball. If after two minutes the ball is still dry, add more water 1 tablespoon at a time. Line the inside of your tortilla press with cling wrap. This will ensure that you will be able to remove your tortilla from the press once you have pressed out your tortilla. Form balls with the dough that are approximately 1 inch in diameter. Place one ball at a time inside the tortilla press closer to the edge with a hinge (versus the edge where the handle hits). Close the press, and press down firmly on the handle over the top portion of the press. Carefully open the press. The tortilla should stick to one piece of cling wrap. Pick up the cling wrap with the tortilla and peel the wrap off the tortilla. Always peel the wrap away from the tortilla, and not the tortilla away from the wrap, as trying to peel the tortilla will likely yield a broken mess. Heat dry cast iron pan over medium heat. Once hot, place tortilla in the pan. You should hear a slight sizzle. After 15-20 seconds, flip your tortilla. The edges should come up allowing you to flip by hand, or use a spatula if you prefer. Cook another 15 seconds, and place under a wet paper towel to keep tortilla from drying out. To fry, fill the same cast iron with safflower oil, cut up cooked tortilla into strips, and fry in batches for about 1 minute per batch.

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