

Kaya's Tomato Soup with Corn-Chili Ice Cream

This is a great soup by Brandy Stewart that entwines three seasonal ingredients that come into full beauty at the same time; corn, tomatoes, and chilis singing their major crescendo of late-summer harmonies. You'll want to make the ice cream well ahead of time to give the ice cream time to harden. This dish needs to be served immediately and you might want to place the bowl of hot soup at each seat and scoop the ice cream in front of the guests. The juxtapositions of hot and cold, sour and sweet, mild and spicy, juicy and creamy really give your mouth a lot to think about.

Soup

10 ea. Tomatoes, hulled and quartered
2 ea. Whole shallots
1 stalk Celery-chopped small
1 ½ C. Chardonnay
Salt and pepper to taste

1)Combine ingredients in sauce pot. Bring to a simmer. Let cook until shallots are soft.

2)Carefully puree in a blender. Remember to cover the blender top with a towel and to pulse the blender when pureeing hot foods!!!! Salt and pepper to taste.

Corn-Chili Ice Cream

8 ea. Egg yolks
1 1/3 C. Sugar
2 C. Heavy cream
1 C. Half and half
1 C. Roasted fresh corn
1 ea. Serrano chili (or any chili you prefer)
Salt

1)In a medium heavy saucepan, combine the cream and half and half and bring to a boil over med-high heat.

2)In a large bowl, combine egg yolks and sugar and whisk until pale yellow and thick.

- 3) Remove cream mixture from heat and pour slowly into the yolk mixture, whisking constantly until well combined. Return the pan to heat, and cook to 175°, stirring constantly.
- 4) Strain through a fine mesh strainer and place in refrigerator until cold.
- 5) In a food processor puree corn and chili. Mix with the chilled ice cream base.
- 6) Following manufacture's instructions for your ice cream machine, spin the ice cream. Add a pinch of salt half way through the spinning process and taste. When spun, place ice cream in the freezer to harden off for at least an hour.
- 7) To serve, ladle hot soup into a bowl and put a scoop of ice cream in the center. Serve immediately.