



Corn, Red Pepper and Leek Soup

Serves 12

4 tbsp	Butter
6 tbsp	Vegetable oil
4 med	Leeks, white part only, coarsely chopped
2 large	Red bell pepper, seeded and coarsely chopped
10 ears	Fresh corn, kernels only (reserving 1/4 cup)
12 cups	Chicken stock
1 cup	Heavy whipping cream
1 tsp	Salt
1/8 tsp	Cayenne pepper

Garnish: 4 tbsp each minced fresh parsley, chopped red bell pepper and Crème Fraîche

Heat butter and oil in a large sauce pan. Add leeks and sauté 5 minutes, stirring occasionally. Add bell pepper and sauté until slightly soft, about 5 minutes. Add corn and sauté 3 minutes. Add stock and bring to a boil. Reduce heat and simmer uncovered 30 minutes. Transfer soup in batches to a blender or food processor (an immersion blender works very well). Process until smooth. Return to the saucepan over low heat. Stir in cream, salt, pepper and cayenne. Adjust seasonings.

Place 1/4 cup corn in a strainer and submerge in boiling water 2 minutes. Drain. Ladle soup into individual bowls and top with corn, parsley, bell pepper, and a dollop of Crème Fraîche.