



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring berries, July 5

Summer Corn Risotto with Tomato Basil Coulis

By: Dan Latham, Chef and Owner, The Cornelia Street Cafe

Ingredients

For the Tomato Basil Coulis

1 pound ripe tomatoes, peeled, cored, and diced
1 tablespoon olive oil
½ teaspoon kosher salt
1 tablespoon honey
2 tablespoons red wine vinegar
Freshly ground black pepper
2 tablespoons fresh basil, chopped

For the Summer Corn Risotto

6 cups mushroom or vegetable stock
4 ears corn, husked, grilled, trimmed off cob
¼ pound unsalted butter
1 ¼ cup chopped onion
1 cup crimini mushrooms thinly sliced
1 teaspoon fresh thyme
1 teaspoon chopped garlic
2 cups Arborio risotto
¼ cup dry white wine
1 tablespoon kosher salt
1 zucchini –sliced in half, seeds removed with a teaspoon, and thinly sliced into half moons
1 cup julienned basil
¼ cup chopped flat leaf parsley
¼ cup fresh grated Parmesan cheese
¼ cup shaved Parmesan cheese

Instructions

- To make the coulis, combine all ingredients in a blender or food processor and process till smooth.
- Heat in a saucepan for 3 minutes on medium and set aside to cool.
- To make the risotto, begin by heating stock.
- In a heavy large saucepot over medium heat, warm butter and onions and cook until translucent, about 4 minutes. Add mushrooms, fresh thyme, and garlic cook till

mushrooms are soft. Add risotto and cook for a few minutes then add white wine and kosher salt.

- Add hot stock one cup at a time to risotto allowing the liquid to absorb before adding more.
- When the risotto is creamy, add the grilled corn kernels, zucchini moons, parsley, 1/2 cup julienne basil, and grated parmesan. Remove from heat.
- Serve in bowl, top with remaining julienne basil, shaved parmesan, and Tomato Basil Coulis.