

# KENNEDY★HAHN

## APPLIANCE

Discover what the Pros know.

### ★★★ Sweet Corn Cappuccino ★★★

*Courtesy of Justin Carlisle  
Chef, Harvest Restaurant, Madison, Wisconsin*

#### 4 servings

#### Ingredients:

4 cups fresh corn, raw, cut off the cob

1 cup green bell pepper, chopped

1/2 cup celery, chopped

2 jalapeno peppers, chopped

1 yellow onion, chopped

2 cloves of garlic

1 sprig of thyme

1 bay leaf

6 cups vegetable stock or water

1 cup heavy cream

4 ounces butter, unsalted

3 tablespoons canola oil

Salt

Pepper

1/4 cup whole milk

Start by sweating the garlic, onion, jalapenos, bell peppers and celery on medium heat for 3-5 minutes until translucent.

Add fresh corn and butter. Stir and sweat until corn is soft.

Add stock, thyme, bay leaf and cream, bring to a simmer and cook for 15 minutes.

Puree in a blender and strain through a china cap.

Season with salt and pepper. Froth the milk with a coffee frother and spoon it on top of the soup and serve.

