

Cold Corn Soup with Maryland Crab Cake:

6 servings:



Corn Soup:

6 ears of Corn, shucked
2 tablespoons unsalted butter
1 Tablespoon canola oil
2 shallots, thinly sliced
6 cups milk
1/4 cup of heavy cream
Salt and Freshly ground white pepper
1 Avocado

Step 1

Using a thin sharp knife, cut the corn kernels from the cobs and transfer them to a bowl. Working over the bowl to catch the liquid, scrape the corn milk from the cobs with the back of a knife.

Step 2 In a large soup pot, melt the butter with the oil. Add the shallots and cumin seeds and cook over moderate heat, stirring occasionally, until the shallots are translucent, about 5 minutes. Add the corn and cook for 1 minute. Add the milk and cook slowly for 25 minutes.

Step 3

Working in batches, puree the soup in a blender until smooth. Pass the soup through a fine sieve, pressing to extract as much pulp as possible. Rinse out the soup pot and return the soup to the pot. Add the cream and season with salt and white pepper.

Chill in the fridge until cold.

Crab Cake:

1/4 cup mayonnaise

1 large egg, lightly beaten

1 teaspoon Dijon mustard

1/2 teaspoon of Old Bay Seasoning

2 teaspoon snipped chives

1/2 pound jumbo lump crabmeat

3/4 coarse dry breadcrumbs

AP flour for dusting

Step 1

In a bowl, combine the mayonnaise, egg, mustard, Old Bay and 1 teaspoon of the chives. Add crabmeat and then the breadcrumbs. Shape rounded tablespoons of the mixture into 18 small crab cakes and transfer to a baking sheet lined with lightly floured wax paper and lightly dust the crab cake; refrigerate until firm.

Step 2

Melt the butter in a large nonstick skillet. Add the crab cakes and cook over moderately high heat until browned and crisp, about 2 minutes per side.

Transfer the crab cakes to a paper-towel-lined plate and season with salt.

Step 3

Ladle the cold soup into shallow soup plates and arrange 3 crab cakes in each plate. Sprinkle with the remaining 1 teaspoon chives and some diced avocado. Serve.

WINE PAIRING: RIESLING FROM CALIFORNIA OR GERMANY