

Creamed Corn Soup

Recipe By *Michael Gershkovich*



Cook & Prep:  20 m

Serving:  4

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Sukkot

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low

Fat, Sugar Free

Source: Kosher.com

Exclusive

Chef Mike took a day off from the famous restaurant Mike's Bistro to show you how to take your sweet summer corn and make it into something incredible. This recipe is best made with fresh corn. [Watch the "Mike's Day Off" video](#) to learn more about how Mike makes this dish!

Ingredients (7)

Main ingredients

- 4 ears sweet bicolored corn
- pinch of salt
- 1/2 cup water
- 2 tablespoons **Bartenura Olive Oil**

- juice of 1/2 a lime
 - 2 tablespoons chopped cilantro
 - 2 tablespoons chopped dill
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Start Cooking

Prep the Corn

1. Hold one ear of corn almost vertical against a wide bowl. Using a sharp knife, slice off the niblets, and use a spoon to scrape off the pulp. Repeat with remaining corn.
2. Before scraping the final ear, run over the surface with a peeler to expose the pulp.

Make the Soup

1. Place the corn and pulp in a pan. Season with a pinch of salt. Add water and heat over medium-high flame for two to three minutes.
2. Remove half of the corn to a blender or food processor. Add olive oil and process until very smooth. Return creamed corn to the pot.
3. Season with lime juice and herbs.