

## Cream of Poblano with Corn – *Crema de poblano con elote*

### Ingredients

- 4 poblano peppers; washed, roasted, peeled, seeds and stem removed, and cut into strips
- 2 ears fresh corn; husks and silk removed, and washed
- 1 cup heavy cream; at room temperature
- ¼ white onion; peeled, and chopped
- 2 cloves garlic; peeled
- ½ tsp salt, plus more, to taste
- ½ tsp black pepper, or to taste
- 1 tbsp butter
- Water, as needed

Reserve about half a cup of the best-looking poblano strips, then place the rest in a blender jar. Remove and discard husks and silk from corn, then wash corn ears, and place in a large pot with plenty of water; place pot on the stove over high heat, and bring water to boil. Cook the corn for five to ten minutes, then turn off the heat. Remove the corn, but reserve the pot with water. Allow the corn to cool down for a few minutes, then shave the kernels off the cobs, using a sharp knife, transferring the kernels to a measuring cup (makes 1.5 to 2 cups); reserve. In another large pot over medium heat, melt the butter; add chopped onions and peeled garlic, and sauté, stirring to coat with butter. Continue cooking until the onions are translucent, then remove from heat. Reserve butter in large pot, and add the onions and garlic to the poblano strips in the blender jar, along with half a cup of liquid from cooking the corn, and half a teaspoon of salt. Process until very smooth. Return the pot with butter to medium heat, then pour the sauce from the blender. Add two cups of liquid from cooking the corn to the blender jar, swirl to rinse, and pour into the pot with the sauce. Bring to a gentle boil, and then reduce heat to a simmer, cooking for another five minutes. Add reserved poblano strips and reserved corn kernels. Continue simmering and stirring occasionally to prevent the soup from boiling. Add about a quarter of a cup of soup to the cream at room temperature, and mix, to temper the mix. Slowly pour into the soup. Adjust seasoning with ground black pepper, and more salt, to taste, and continue cooking and stirring until the soup is hot, but not boiling. Serve hot, including some poblano strips and corn kernels with each scoop.

