

Chilled Corn Soup

Ingredients

- 3 ears corn, shucked
- 1 ½ cups buttermilk
- ½ cup basil leaves, more for garnish
- 3 scallions, roughly chopped
- 1 tablespoon fresh lime juice, more to taste
- 1 fat garlic clove, roughly chopped
- ¾ teaspoon fine sea salt
- 1/3 cup ice cubes
- Radish slices, for garnish
- Extra-virgin olive oil, for garnish

Materials

- Cutting board
- Sharp knife
- Measuring spoons
- Blender
- Sieve
- Serving spoon

Instructions

1. Slice kernels off corn cobs (you should have 3 to 3 1/2 cups kernels). Discard cobs and place kernels in a blender.
2. Add buttermilk, basil, scallions, lime juice, garlic, salt and 1/3 cup ice cubes to the blender and purée until very smooth.
3. Strain mixture through a sieve, pressing down hard on the solids.
4. Serve soup garnished with radish slices and a drizzle of olive oil.

