



## **'Tortilla' Corn Soup with Crispy Foie Gras and Chicken 'Flauta'**

### **'Tortilla' Corn Soup:**

#### **Ingredients:**

- 4 Ears Sweet Corn (kernels off cob)
- 1 Vidalia Onion (small diced)
- 1 qt. White Chicken Stock
- 1 Kafir Lime Leaf (fresh, minced)
- 1 Lime (juice only)
- 1 Tbs. Butter

#### **Method:**

1. In non reactive sauce pot melt butter, then add onion and garlic; sweat until translucent.
2. Add corn kernels, cobs and stock, let simmer 30 minutes.
3. Remove cobs and transfer to a high powered blender and purée until super silky smooth.
4. Strain soup through a fine chinoise and keep warm.
5. Finish soup with minced kafir and lime juice.
6. Garnish with tomato chili oil, micro cilantro, corn kernels, and bell pepper 'confetti'.

### **Foie Gras and Chicken 'Flauta'**

#### **Ingredients:**

- 2 c. masa harina flour
- Water
- 8 oz. Chicken
- 4 oz. Foie Gras
- ½ whole egg beaten
- 1 Tbs. chilled chicken stock
- 1/2 tsp. smoked serrano powder
- 1 tsp. salt

#### **Method:**

1. Mix masa harina with cold water to form a pliable paste and roll out on wax paper until you have a 1/16 inch thick long rectangle.
2. In food processor, purée chicken, egg, foie gras, chilled chicken stock with salt, and smoked serrano pepper until smooth.
3. Fill pastry bag with small ¼ inch round tip with chicken purée.
4. Cut a rectangle approximately 3 inches wide by 11 inches long, brush this with a lightly beaten egg.
5. Pipe a strip of chicken purée along the length of the edge of the rectangle.
6. Gently roll the masa harina around the chicken purée and seal with your fingers.
7. The 'flauta' should look like a long thin 'flute' or cylinder.
8. Fry in canola oil until crispy then cut and serve.