



Corn and Leek Bisque

Ingredients

- 4 tablespoons [Fustini's Chipotle olive oil](#)
- 2 cups leeks, thinly sliced, white and light green parts only
- 6 ears of corn, kernels removed
- 1 Bay leaf
- 2 garlic cloves, minced
- salt and pepper to taste
- 1/4 teaspoon cayenne pepper (optional)
- 3 cups chicken stock
- 2 cups heavy cream
- micro-greens, optional for garnish
- avocado, optional for garnish
- cilantro, optional for garnish
- jalapeños, optional for garnish
- tomatoes optional for garnish

Sharon's Hint

For added heat, use Fustini's Scorpio salt. When you add it to a liquid, the salt and flavor dissapates to the whole dish, flavoring it equally. Adapted from themodernproper.com

Directions

Step 1.

In a dutch oven heat olive oil over medium heat. Add leeks and saute until tender. Add corn, bay leaf and garlic and continue to cook for another 3-4 minutes. Pour chicken stock over the corn and season with salt, pepper and cayenne. Allow to simmer for 20 minutes. Pour the soup into a blender or food processor and blend until completely smooth.

Step 2.

Return the soup to the pot and add the heavy cream. Continually stir over low heat until the cream is fully incorporated. Adjust seasoning as needed, garnish with micro-greens, avocado, cilantro, jalapeño or tomatoes and serve.