



Recipe:

Creamy charred corn with mint blossom and herbs



Ingredients:

2 ears of corn
1 quart milk
Butter
4 sprigs thyme
Parmesan
Salt
Parsley
Mint blossoms
Lemon-zest
Lemon verbena
4 whole black pepper
Canola oil

How to prepare:

- Remove the corn from the husk
- Place the corn on the side
- Cut one of the cobs in fourths and add it in a pot then add 1 quart of milk, 2 thyme sprigs and whole black pepper
- Reduce the corn stock by half on low heat for 15 minutes
- Turn heat off and add lemon verbena to steep
- In a separate pan, Turn your heat to medium
- Drizzle enough oil to coat the pan
- Add corn and season with salt, picked thyme
- Let it cook for 5 minutes and make sure you're getting some color on them
- Use a ladle to slowly pour your stock into the pan
- Grate $\frac{1}{4}$ cup of parmesan cheese and toss until all your ingredients are incorporated
- To finish add some chiffonade parsley and garnish with mint blossom



*Creamy charred corn with
mint blossom and herbs*



Notes: