

## Chef from the Hood Recipes



### Chefs:

Chef Mark Malicki of Mark Malicki Catering, Sebastopol, California

### Recipe:

Fresh Summer Corn Soup and Fennel Salad

#### Fresh Summer Corn Soup:

*Chef Mark Malicki uses garden-fresh corn and a few simple ingredients to create a spectacular bowlful that's quintessentially summer! Recipe makes six bowls of soup.*

**2 tablespoons unsalted butter; 1 medium yellow onion, diced; 4 cups water; 5 ears corn; salt & pepper**

Melt butter in a soup pot. Add diced onion and 1/4 cup of the water. Cover, simmer for 10 minutes. Remove kernels from cobs. Add remaining water to pot, and bring to a boil. Add corn kernels. Reduce heat and simmer 5 minutes. Puree soup in a securely covered blender. Be very careful handling hot liquid! Blend until completely pureed (3 minutes - best to do this step in two batches, OK to let soup cool a bit first.) Strain soup through a sieve placed over a pot. The sieve will catch any bits of fiber. Extract as much liquid as possible into pot. Season with salt and pepper (to taste). Reheat soup and ladle into warm bowls.

#### Fennel Salad with mushrooms & dried Vella Jack Cheese!

*Chef Mark Malicki suggests getting creative with what is in season to make other versions of this salad. Try it with Porcini mushrooms, shaved radishes and white truffle oil! Chill two plates. In a bowl, make a simple dressing of:*

**2 tablespoons extra virgin olive oil mixed with the juice of half a lemon.  
Add salt & pepper to taste.  
Remove and discard the outer leaves & green parts of 1 bulb of fresh fennel.**

Cut the fennel bulb in half. Lay bulb with the cut side down and cut into very thin crescents. Add sliced fennel to dressing, tossing to coat. Clean 1/4 pound fresh button mushrooms. Discard the stems and thinly slice the caps. Fold sliced mushrooms very gently into the dressed fennel. Divide salad on chilled plates. Garnish top of each salad with very thin shavings of Dried Vella Jack Cheese