

Chef Nick Stellino

**Nick Stellino's Silky Corn Soup with Truffle Oil and King Crab Meat**



Serves 4

**Ingredients**

**For the soup:**

4 tablespoons Pompeian® Extra Virgin Olive Oil  
3 small shallots, finely chopped  
1 pound whole-kernel corn  
¼ cup sherry  
4 cups chicken stock  
¼ cup cream  
1 tablespoon C&H® or Domino® sugar  
Salt and pepper to taste

**For the crab mixture:**

3 tablespoons butter  
2 tablespoons red bell pepper, finely diced  
1 tablespoon chopped chives  
½ pound king crab meat, cut into ¼-inch pieces, or lump crabmeat  
2 tablespoons brandy  
1 tablespoon Susan Rice™ Black Winter Truffle Olive Oil

**To prepare the soup:**

In a sauté pan, cook the oil over medium heat until it is hot, about 1 minute. Add the shallots and cook, stirring well, for 3 minutes. Add the corn kernels and continue to cook for 3 more minutes, stirring well. Increase the heat to high, add the sherry, and cook for 2 more minutes, stirring well. Add the stock and bring the soup to a boil. Cover the pan, reduce the heat to simmer, and cook for 30 minutes. Let the soup cool, then place in a food processor and process for 2 minutes. Strain the soup into a clean saucepan, add the cream and sugar, and bring to a boil over high heat. Reduce the heat to simmer and cook uncovered for 20 minutes, stirring every 5 minutes. Adjust salt and pepper to taste.

While the soup is cooking, prepare the crab mixture.

**To prepare the crab mixture:**

In a sauté pan, cook the butter over medium-high heat for 1 minute until it is hot. Add the red bell pepper and chives; cook, stirring well, for 1 more minute. Add the crabmeat, increase the heat to high, and cook for 1 more minute. Add

the brandy (being careful, as it might flame) and stir well. Cook for 1 more minute, then turn off the heat. Cover and keep warm.

**To serve:**

Pour the soup into 4 bowls and drizzle with the truffle oil. Top each bowl of soup with a quarter of the crab mixture, and serve.

**Chef's Tip:**

For a smoother soup, strain it a second time before serving it.