



Chilled Corn Soup & Shrimp Salad

with Mascarpone & Fresh Tarragon



3h



2 Servings

Let this chilled soup take the edge off of the summer heat. We poach succulent shrimp in a pot of hondashi and sugar, bringing instant umami flavor. The poaching liquid joins an aromatic combination of onion, garlic, and tarragon, which blends with corn and mascarpone until decadently creamy. We top the chilled corn soup with a refreshing salad of shrimp, chives, celery, and lemon. Enjoy as a main dish or serve as appetizer!

What we send

- ¼ oz hondashi ⁴
- 10 oz pkg shrimp ²
- 2 oz celery
- 1 yellow onion
- garlic
- 3 ears of corn
- ¼ oz fresh tarragon
- 3 oz mascarpone ⁷
- 1 lemon
- 1 pkt Dijon mustard ¹⁷
- ¼ oz fresh chives

What you need

- kosher salt & ground pepper
- sugar
- unsalted butter ⁷
- olive oil

Tools

- medium saucepan
- small pot
- microplane or grater
- microwave

Allergens

Shellfish (2), Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 57g, Carbs 50g, Protein 32g



1. Poach shrimp

Bring **hondashi**, ½ **tablespoon each of salt and sugar**, and 2½ **cups water** to a boil in a medium saucepan over high heat.

Rinse **shrimp** and pat dry. Stir shrimp into boiling water, cover, and let stand off heat until shrimp are opaque, 4-5 minutes, shaking saucepan halfway through. Transfer shrimp to an ice bath with a slotted spoon; reserve poaching liquid.



4. Prep salad

Optionally, for a smoother texture, pass **soup** through a fine-mesh strainer into a large bowl. Refrigerate until chilled, 2-3 hours.

Into a medium bowl, finely grate **half of the lemon zest** and squeeze **1 tablespoon lemon juice**. Whisk in **Dijon mustard**, then gradually whisk in **3 tablespoons oil**.



2. Prep ingredients

Finely chop **celery**, **half of the onion**, and **1 medium clove garlic**, keeping separate. Shuck **corn**, removing strings, and carefully cut kernels from cob; cut cobs in half. Set aside ¼ cup corn for step 5.

In a small pot, melt **2 tablespoons butter** over medium heat. Add onions, garlic, and half of the celery; cook, stirring frequently, until softened but not browned, 4-5 minutes.



5. Make shrimp salad

Microwave **remaining corn** until bright yellow and tender, 30-60 seconds. Run under cold water then drain.

Finely chop **chives**. Strip and finely chop **1 teaspoon tarragon leaves** (save rest for own use). Halve **shrimp**. Set aside 1 teaspoon chives for garnish. Toss shrimp, tarragon, and **remaining celery, corn, and chives** in **vinaigrette**; season with **salt and pepper**.



3. Cook & blend soup

Add **corn**; cook, stirring frequently until softened, 2-3 minutes. Add **reserved poaching liquid, corn cobs**, and **1 sprig tarragon**; bring to a boil. Cover and simmer for 15 minutes. Remove from heat; discard cobs and tarragon sprig. Working in batches if necessary, transfer soup and **mascarpone** to a blender and blend until smooth.







6. Finish & serve

Season **chilled corn soup** to taste with **salt, pepper**, and **lemon juice**. Thin soup with water, 1 tablespoon at a time, if too thick after chilling.

Divide **soup** between bowls (or glasses if serving as an appetizer). Top with **shrimp salad**, sprinkle with **remaining chives**, and drizzle with **oil**, if desired. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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