






Corn Soup

Disney's Animal Kingdom Lodge

Jiko





Ingredients

-  Kernels from 5 ears of corn, roasted (see recipe below)
-  1/2 teaspoon Kosher Salt
-  1 dash Fresh Ground Black Pepper
-  2 quarts Corn Stock (see recipe below)
-  1/4 cup Risotto Rice

Directions






1. Place the shucked and roasted corn kernels into a stainless-steel stockpot and season with the kosher salt and the fresh ground black pepper.
2. Add in the corn stock and the risotto rice and bring to a quick boil.
3. Lower the heat and let the soup simmer until the rice is soft.
4. Mix very well and strain if you wish.
5. Strain the soup through a small whole Chinese cap and adjust seasoning.
6. Chill and reserve.

Ingredients Corn Kernels

-  5 Corn Cobs, shucked
-  1/2 teaspoon Kosher Salt
-  1 dash Fresh Ground Black Pepper
-  1 teaspoon Olive Oil

1. Mix the shucked corn with the kosher salt, fresh ground black pepper and olive oil and lay them out loosely on a parchment paper lined sheet pan.
2. Place the sheet pans into the brick oven at 500 plus degrees Fahrenheit and roast them until golden
3. Let the corn chill on the sheet pan.
4. When cold, remove and place in cooler for further use.

Ingredients Corn Stock

-  5 Corn, shucked, cob only
-  1 tbsp. Butter
-  1/2 tbsp. Brown Sugar
-  1/2 tbsp. Kosher Salt
-  1 gallon Water

Directions

1. Place all the shucked cobs into a stainless-steel stockpot, add in the butter, sugar and kosher salt and fill up with water.
2. Bring the whole to a quick boil and then simmer for about one hour.
3. Strain through a Chinese cap, chill and reserve for further use.

