

Crema de Quinoa de Zuleta

Quinoa Chowder with Sweet Corn

Fresh corn is always the best choice, but may not be in season when you find yourself most in need of this kind of creamy, comforting sustenance—so frozen corn is fine in a pinch.

Serves 4

Ingredients:

Vegetable oil, for frying

1 small russet potato, peeled and cut into matchsticks

Kosher salt

2 Tbsp unsalted butter

1 Tbsp extra virgin olive oil

1/2 Spanish onion, finely chopped

2 Tbsp minced garlic (4 to 6 cloves)

1 Tbsp achiote paste (see Sources)

1 1/2 cups quinoa (any color)

Kernels cut from 2 ears fresh white sweet corn or 1 cup thawed & drained frozen white corn kernels

5 cups vegetable Stock

1 cup heavy cream

2 Tbsp minced fresh flat-leaf parsley

2 Tbsp minced fresh chives or cut into 1 1/2-inch strips

1/4 lb smoked bacon, cut into strips, cooked until crisp, and drained

Sliced avocado, for serving

Process:

Line a baking sheet with parchment paper. Heat the vegetable oil to 375°F in a Dutch oven over medium heat, using a candy or deep-fry thermometer to monitor the temperature. Fry the potatoes in batches, turning in the oil until golden brown and very crispy on all sides, 1 to 2 minutes per batch. Use a slotted spoon to transfer the fried potatoes to the baking sheet to drain and cool. Season to taste with salt. Heat the butter and olive oil in a stockpot over medium heat. Cook the onion and garlic, stirring occasionally, until translucent, about 10 minutes. Stir in the achiote paste and cook for another 5 minutes. Stir in the quinoa and corn and cook, stirring often, until the grain is lightly toasted, about 5 minutes. Add the stock and cream and bring to a boil. Decrease the heat to medium-low and simmer the chowder uncovered until the quinoa is very tender and the liquid is reduced by one-quarter, about 45 minutes. To serve, fold in the parsley, chives, bacon, and fried potatoes. Season to taste with salt. Garnish with avocado.