

Creamy Corn Soup with Basil

By: David Tanis, NYT Cooking app and

Featured in: [A Menu to Savor the Final Moments of Summer](#).

Yield: 6 servings

Time: 5 minutes

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“This soup is divine when made with freshly picked sweet summer corn. There is no cream or dairy: The creaminess comes from thoroughly whizzing the corn. For the creamiest texture, pass the puréed soup through a fine-mesh sieve.”

INGREDIENTS

3 tablespoons extra-virgin olive oil, plus more for serving
2 large white or yellow onions, chopped (about 4 cups)
Kosher salt (Diamond Crystal) and black pepper
6 large garlic cloves, peeled and left whole
4 cups corn kernels (from about 8 ears) *
2 cups sliced squash blossoms (from about 18 blossoms, optional)
Handful of fresh basil leaves, for serving

PREPARATION

1. Put 3 tablespoons olive oil in a heavy-bottomed pot or Dutch oven set over medium-high heat. When the oil starts to look wavy, add the onions and season well with salt and pepper.
2. Let onions cook, stirring, until they begin to soften, about 4 to 5 minutes, then turn heat to medium and continue cooking until onions are quite soft, about 15 minutes more.
3. Add the garlic and corn kernels, and stir to combine. Add 6 cups water and bring the mixture to a boil. Reduce heat to a gentle simmer. Taste the resulting broth and adjust salt to taste. (It should be well seasoned.) Cook for about another 10 to 15 minutes, until the kernels are tender. Stir in squash blossoms, if using, and turn off heat.
4. Working in batches, purée the soup in a blender. Pass the puréed soup through a fine-mesh strainer and into a large bowl, pushing down to press all the liquid out. Discard the fibrous debris left behind.
5. Check consistency and seasoning, and adjust as needed. (Add a bit more water if the soup seems too thick.) The soup can be made up to a few hours ahead up to this point, and tastes best the day it's made. Reheat, if needed, before serving.
6. To serve, ladle into individual bowls. Drizzle about a teaspoon of olive oil over each serving. Quickly chop the basil, and sprinkle over to finish.

*After reading some of the posted comments, I followed the suggestion of other cooks and (step 3) add the cobs to the water. After the soup was done, I used [KitchenAid K400 Blender](#). Another cook used her immersion blender and said it worked fine.