



## **CHEF KENNY WEINTRAUB**

**Featuring: MULTI-CULTURAL FUSION CUISINE**

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### **GRILLED CORN & TOMATO BRUSCHETTAS**

***Cilantro & Grilled Red Onions***

#### **Ingredients:**

- 1.) 1 French Or Italian Baguette (Preferably The Thin Style).
- 2.) 3 Ears Fresh Sweet Corn
- 3.) 1 Large Vidalia Sweet Onion
- 4.) 5-6 Vine Ripe Tomatoes (Preferably The Small Campari Tomatoes)
- 5.) ¼ Tsp. Dry Cumin Powder
- 6.) 1 Bunch Fresh Cilantro, Chopped
- 7.) Kosher Salt To Taste
- 8.) 1-1.5 Cups Aged Cheddar, Shredded.
- 9.) Good Quality Extra Virgin Olive Oil
- 10.) Canola Oil

#### **Procedure:**

- 1.) Cut Baguette Bread Down The Center In Half So To Have Two Equal Size ½ Looking Baguettes.
- 2.) With Each Baguette Cut With A Serrated Knife/Bread Knife ½" To ¾" Width On The Bias To Create A Canoe Shaped Bruschetta Bread Ready For Pan Fry Grilled Method.
- 3.) In A 12 Inch Sauté Pan Preferably, Pour A Blend Of Canola & Virgin Oil Into The Pan So To Be Able To Shallow Fry In Oil. Once Hot Begin Placing The Bruschetta Bread Into The Pan And Quickly Fry Each Side To A Light Golden Brown Color. Remove, Cool, And Reserve. Repeat Process Until All The Bread Is Done.
- 4.) Shuck Corn And Lightly Oil And Salt it. Grill Corn Until Nicely Charred/Not Burnt. Remove, Cool, And Reserve For Later.
- 5.) Repeat Process Above With Sliced Sweet Onion Peeled & Tomatoes Leaving Them Whole. Grill Onions Until Wilting Begins/Do Not Burn Over Too High Of Heat. Blister The Tomatoes On The Grill Until The Tomatoes Begin To Squirt Juice As You Touch Them With Grilling Tongs.
- 6.) In A Large Enough Bowl To Accommodate Everything: The Grilled Onions Chopped Into Loosely Uniformed Dice, The Tomatoes Chopped Fine Into Almost Sauce Like Consistency, The Grilled Corn, Which Has Been Taken Off The Cob With A Knife By Slowly Running Down The Sides Of The Cob Standing It On A Cutting Board. Mix All Ingredients Gently. Add Cumin And Cilantro. Salt To Taste.
- 7.) Place Small Amounts Of The Relish Onto The Bruschetta Breads Individually And Then Sprinkle Small Amounts Of The Shredded Aged Cheddar Onto Of Them.
- 8.) In A Pre-Heated 450 Degree Convection Oven Preferably, Place The Bruschettas Into The Ovens For Approx 2-3 Minutes Until Cheese Begins Melts.
- 9.) Serve Warm And Enjoy.

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