

Food & Drink

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North Fork grilled corn on the cob at Woodland

Seasonal corn dishes

Summer will be over soon, but the season's most anticipated crop is just peaking at Greenmarkets and on menus around the city. Here's where to get local corn while the getting is good. By **Sarah Bruning**

Sweetbreads with sweet-corn esquites at Empellón Cocina
Chef Alex Stupak's cheffy imagining of *esquites*, the classic Mexican street snack, relies on Mirai corn from the Hudson Valley's Paffenroth Farms. After searing the delicate kernels in lard, Stupak tosses them with nutty *cotija* cheese, fiery *arbol* chiles and epazote, a minty Latin American herb, before topping the nubs with crispy, rice-flour-dusted sweetbreads. Thinly sliced baby radishes contribute crunch, and zippy lime-spiked

mayonnaise cools the whole thing down. *105 First Ave between 6th and 7th Sts (212-780-0999)*. \$19.

North Fork grilled corn on the cob at Woodland
Gnawing your way through corn on the cob is one of summer's most satisfying pleasures. Get a taste at Brendan Spiro's laid-back Woodland, where chef Merrill Moore barbecues an ear of Satur Farms Bicolor corn over hardwood charcoal before splitting it in two and nestling



Sweetbreads with sweet-corn esquites at Empellón Cocina

the hunks in a miniature cast-iron skillet. A pat of spicy-sweet compound butter infused with roasted garlic and studded with bits of pickled jalapeño accompanies the halves. Slather the stuff on liberally, and have a napkin at the ready to catch the rivulets of melted butter that will inevitably run down your

chin. *242 Flatbush Ave between Bergen and 6th Sts, Park Slope, Brooklyn (718-398-7700)*. \$5.

Chilled corn soup at Northeast Kingdom
Pureed organic Luscious Bicolor corn, grown by Long Island's Hamlet Organic Garden farm, forms the base of Chef Kevin Adey's creamy, coriander-laced bisque. Golden stock, crafted from the leftover cobs, boosts the maize quotient, while a drizzle of



Corn pudding with scallops at the Spotted Pig



Chilled corn soup at Northeast Kingdom



Corn ice-cream pie at Momofuku Ssäm Bar

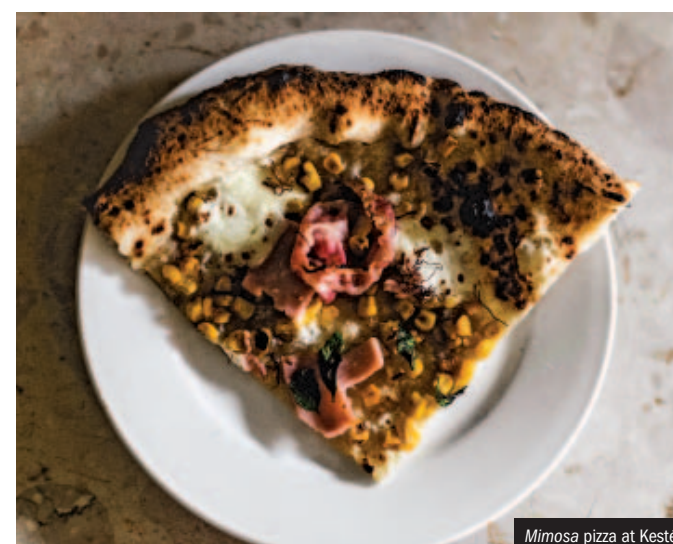
zesty local buttermilk and a hit of lip-tingling jalapeño salsa verde cut the soup's natural sweetness. *18 Wyckoff Ave at Troutman St, Bushwick, Brooklyn (718-386-3864)*. \$6.

Corn ice-cream pie at Momofuku Ssäm Bar
Pastry star Christina Tosi combines a few signature Milk Bar items to create this warm-weather treat. She crushes corn cookies to form a thin pie crust, then fills it with a Cap'n Crunch-cereal-milk ice cream. Sherry vinegar-macerated Greenmarket fruit (blueberries when we tried it) and slivers of fragrant Thai basil scattered atop the slice brighten each bite. *207 Second Ave at 13th St (212-254-3500)*. Slice \$7.

Baked corn pudding with scallops at the Spotted Pig
A cushion of toasted egg-white corn pudding, as airy and ethereal as

soufflé, joins a trio of plump, assertively seared day-boat sea scallops in this summery gastropub dish. The tender mollusks are dressed with a lemony tangle of opal basil, tarragon, mint, parsley and bronze fennel, plus slivers of grilled Holland chiles for a hint of heat. *314 W 11th St at Greenwich St (212-620-0393)*. \$32.

Mimosa pizza at Kesté
Roberto Caporuscio capitalizes on fresh Hudson Valley kernels for this rich Neapolitan-style *pizza bianca*. After working his dough on a marble countertop, the Naples-trained pizzaiolo layers thick slices of homemade whole-milk mozzarella, white summer corn from Migliorelli Farms, shreds of imported prosciutto *cotto* and a splash of saffron-enhanced cream before



Mimosa pizza at Kesté



Charred baby corn with gulf prawns at Governor

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tossing the disk into the wood-burning oven. Torn bits of basil crown the finished round. *271 Bleecker St between Sixth and Seventh Aves (212-243-1500)*. \$22.

Charred baby corn with gulf prawns at Governor
The focal point of this farm-to-table dish is a pile of blackened miniature corn cobs—a tender, subtly sweet

variety grown especially for the restaurant by upstate farmer Pat Sheldon. The teeny cobs are tucked beneath two sweet and hefty prawns seared *à la plancha*. Tangy goat's-milk feta from cheese pro Anne Saxelby, plus drizzles of cilantro oil and fresh lime juice, enhance the smoky duo. *15 Main St at Water St, Dumbo, Brooklyn (718-858-4756)*. \$15.

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