


Whipped Corn Dip with Chile Oil

 Total 30 min; Serves 6

- 3 Tbsp. unsalted butter
- 2 cups fresh corn kernels
(from about 3 ears)
- 1 large shallot, minced
- 1 garlic clove, minced
- ½ cup fresh ricotta
- 1½ Tbsp. fresh lemon juice
- Salt and white pepper
- Chile oil, for garnish
- Crudité or pita chips,
for serving

In a large skillet, melt the butter. Add the corn, shallot and garlic and cook over moderate heat until the corn is crisp-tender, about 7 minutes. Scrape into a food processor and let cool slightly. Add the ricotta, lemon juice and 1 tablespoon of water and puree until very smooth. Season with salt and white pepper. Transfer the dip to a bowl and drizzle with chile oil. Serve with crudité or pita chips.

MAKE AHEAD The dip can be refrigerated overnight. Serve at room temperature.