

# CORN SALAD

Oracle Redwood Shores, Cafe 500 Chef, Thomas Pierucci

## Ingredients

- |  |                                     |
|--|-------------------------------------|
| 3 ears corn  | 1 tablespoon sherry vinaigrette     |
| 2 cups seasonal fresh beans (ie. green, yellow wax, broad) | 2 tablespoon extra-virgin olive oil |
| 3 each heirloom tomato                                     | 1 loaf crusty bread, sliced         |
| ¼ bunch basil  | 1 head garlic                       |

## Instructions

- Grill the corn in the husk. Allow to cool. Remove the husk (reserve the husk) and silk, grill to add char. Cool and remove from cob (reserve the cob).
- Season the bread with olive oil, salt and pepper to taste. Cut the top of the garlic. Grill the bread and brush with the garlic once removed from the heat.
- Clean, blanch, shock, drain, dry, and portion the beans.
- Slice the tomatoes and basil.
- Combine all the ingredients and dress with the remaining oil and vinegar.

**BON APPÉTIT**  
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