

Creamy Corn Orecchiette with Basil

Serves 3-4

- Fine sea salt
- 340 g dry orecchiette or farfalle
- 1 T olive oil, plus more for drizzling
- About 8 scallions, trimmed and thinly sliced (keep the whites and greens separate)
- 2 large ears corn, shucked and kernels removed (2 C kernels)
- ½ tsp ground black pepper, more for serving
- 42 g unsalted butter
- 45 g grated parmesan cheese, more to taste
- ⅓ C torn basil or mint, more for garnish
- ¼ tsp red pepper flakes, or to taste
- Fresh lemon juice, as needed
- Optional (¼ C diced pancetta)
- Optional (peas, for color)
- Optional (cherry tomatoes and shrimp)



1. Bring a large pot of well-salted water to a boil (use corn cobs to enhance water flavor). Cook pasta until 1 minute shy of al dente, according to the package directions. Drain, reserving **120 ml of pasta water**.
2. Meanwhile, heat **oil** in large sauté pan over **medium heat**; add **scallion whites** and a pinch of **salt** and cook until soft, **3 minutes**.
3. Add **60 ml water** and **all but ¼ cup corn**; simmer until corn is heated through and almost tender, 3 to 5 minutes.
4. Add ¼ tsp **salt** and ¼ tsp **pepper**, transfer to a blender, and purée mixture until smooth, adding a little extra water if needed to get a thick but pourable texture.
5. Heat the same skillet over high heat. Add **butter** and let melt.
6. Add reserved ¼ **cup corn** and cook until tender, **1 to 2 minutes**. (It's O.K. if the butter browns; that deepens the flavor.)
7. Add the **corn purée** and **cook for 30 seconds** to heat and combine the flavors.
8. Reduce heat to **medium**. Add **pasta** and half the reserved pasta cooking water, tossing to coat. **Cook for 1 minute**, then add a little more of the pasta cooking water if the mixture seems too thick.
9. Stir in ¼ **cup of the scallion greens**, the **parmesan**, the **herbs**, the **red pepper flakes**, ¼ **tsp salt** and ¼ **tsp pepper**.
10. Sprinkle with fresh **lemon juice** to taste.
11. Transfer to warm pasta bowls and garnish with more **scallions**, **herbs**, a drizzle of **olive oil** and **black pepper**.



<https://cooking.nytimes.com/recipes/1018212-creamy-corn-pasta-with-basil>