

jess damuck



# broiled zucchini + sweet corn dressing

i think my next book will be called “how to get full from zucchini and not get sick of it”. i love zucchini, and i usually use it to bulk up something i’m making with more vegetables, and i have found a million ways to do that. but what i like about this dish is that it becomes the star of the show, pureeing the corn makes it’s subtle sweetness just an accent and it’s a little unexpected.

## ingredients

### produce

2 ears corn, husks removed  
2 cloves garlic, peeled  
1 lemon  
1 bunch fresh basil  
¼ cup olive oil, plus more for drizzling  
4 large zucchini or other mixed squashes or 8  
or so little boys, sliced into ¼” thick rounds

### pantry

Kosher salt and freshly ground black pepper  
1/3 cup pine nuts

### dairy

Ricotta Salata

## recipe

Preheat the oven to 350 with the top rack in the upper third of the oven.

Quickly and with confidence, holding the corn straight up and down on it’s base by the pointy tip, run a sharp knife along the cob to remove the kernels from the corn. There are a lot of tricks on the internet for doing this without making a mess, but I think it’s really better and safer to just work swiftly but carefully.

Transfer the corn kernels to a blender with the garlic, olive oil, lemon juice, and a big pinch of salt and a little bit of pepper. Blend blend blend until very smooth. Add a big handful of basil, blend again until it’s very finely chopped.

Toast the pine nuts until fragrant and golden brown (about 8 minutes) keep an eye on them and set a timer!

Turn the oven to broil and let it preheat for a few minutes.

Scatter the sliced squash on a rimmed baking sheet (or 2 if you need the space), sprinkle with plenty of salt and pepper and drizzle with just a little bit of olive oil. Every broiler is different, so you’ll need to keep an eye on what’s happening in there-- mine took about 8 minutes to get charred in spots-- you might have to rotate it once, and it may take more or less time. I like just getting it charred on one side so it keeps some texture-- this makes it hold up better to serve at room temperature later (or bring it to a bbq, picnic, potluck).

To serve, spread the corn mixture on a serving platter with the back of the spoon (you may not need all of it, but it’s really delicious just drizzled over tomatoes if you need to use it up). Arrange zucchini on top of the corn mixture, grate a little fluffy mountain of ricotta salata over the zucchini. Sprinkle with more basil, and the pine nuts. Season with more pepper and serve! If you’re travelling with the dish, I prefer assembling right before serving.