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## Roasted Corn and Poblano white cheddar tart

By *Susie Iventosch*

tart

- 1 tart crust (see below)
- 2 large poblano chilies
- 2 shallots, sauteed in olive oil
- 2 large ears of corn on the cob
- 1 1/2 cup sharp white cheddar cheese, grated
- 2 -3 tablespoons half and half, or milk

Preheat oven to 450 degrees. Remove husks from corn and spray with cooking spray, or olive oil, and season with salt and pepper. Spray whole poblano chilies with cooking spray. Place corn and peppers on baking sheet and roast in preheated oven for approximately 20 minutes, turning vegetables at least once while roasting. Veggies should be quite browned. Reduce oven temperature to 350 degrees. Remove from oven and place peppers in a small paper bag with top folded closed. Allow to cool. Meanwhile cool corn to room temperature. Cut corn off cob and set aside. Remove skins and seeds from peppers and cut the meat of the pepper into thin strips or bite-sized pieces. Mix corn and chilies and place in bottom of precooked tart shell. Sprinkle grated cheddar over mixture and drizzle half and half evenly over all. Bake 15 to 20 minutes in 350 degree oven, or until cheese becomes golden brown. This dish is good hot or at room temperature.

Tart crust

- 1 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 cube unsalted butter, chilled and cut into small cubes
- 1 teaspoon cider vinegar
- 1/4 cup ice-c old water

In a large bowl, mix flour and salt. With fingertips or a pastry cutter, mix butter into flour mixture until fine and crumbly. Sprinkle vinegar over mixture and stir in well with fork. Gradually add ice water, a little at a time, until dough can be rolled into a ball. Place ball in 9-inch tart pan with a removable bottom and with fingers, pat into the pan, filling in up to the tops of the sides. (If using a pie dish, just push dough 3/4 of an inch up the sides of the pan, as tart filling is not going to fill the entire dish, as a pie would. With a fork, poke a bunch of holes into the bottom and sides of the crust and bake in 400 degree oven for 15 minutes, or until golden brown. Remove from oven and cool to room temperature.

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