



# CREAMED CORN WITH BACON

## QimiQ BENEFITS

- Problem-free reheating possible
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- Product will not continue to thicken and solidify when taken from heat
- 100% natural, contains no preservatives, additives or emulsifiers



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>1400 g</b>	QimiQ Cream Base
<b>1640 g</b>	Sweet corn, fresh
<b>220 g</b>	Red onion(s), finely diced
<b>120 g</b>	Red pepper(s), diced
<b>120 g</b>	Poblano pepper, finely chopped
<b>280 g</b>	Smoked bacon, diced
<b>70 g</b>	Butter
<b>700 ml</b>	Clear vegetable stock
	Garlic, finely chopped
	Thyme, finely chopped
	Salt and pepper

## METHOD

1. Remove the corn from the cob (scrape the cob with the back of a knife to achieve full flavour and starch).
2. Sauté the onions, peppers and bacon in the butter. Add the corn kernels, vegetable stock, garlic and thyme and bring to the boil. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved and the kernels are tender.
3. Adjust the seasoning and serve garnished with chopped peppers.