



MEXICAN CREAMED CORN BOATS



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Bake stable
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Reduces skin formation



15



easy

INGREDIENTS FOR 615 G

160 g	QimiQ Cream Base
2	Green pepper(s), halved
150 g	Sweet corn, frozen
200 g	Chorizo [Spanish paprika salami], skinned
225 g	Cotija Cheese, grated
40 g	Spring onion(s)
5	Sugar
2 g	Salt
20 g	Dried ancho chili peppers
50 g	Tequila
50 g	Bread crumbs
20 g	Cilantro, fresh
10 g	Tomato(es), quartered

METHOD

1. Preheat the oven to 175° C.
2. Blanch green bell peppers in boiling water for 30 seconds to a minute, shock in ice water, drain and dry on paper towels.
3. Combine corn, 3/4 of chorizo, 3/4 of cotija cheese, spring onions, sugar, salt, chili pepper, tequila and QimiQ Sauce Base.
4. Place peppers on foil exposing cut side up. Fill with the Sauce Base mixture and bake for 20 minutes.
5. Remove from oven, sprinkle with bread crumbs, remaining chopped chorizo and cotija cheese. Place back in oven for additional 10 minutes or until desired color is reached.
6. Serve garnished with chopped coriander and tomatoes.