



# CREAMED CORN



## QimiQ BENEFITS

- Full taste with less fat
- Smooth and creamy consistency in seconds
- Quick and easy preparation



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>454 g</b>	QimiQ Cream Base
<b>113 g</b>	White onions, diced
<b>28 g</b>	Butter
<b>284 g</b>	Corn kernels, fresh
<b>28 g</b>	Sugar
<b>113 g</b>	Parmesan
<b>113 g</b>	Feta cheese, crumbled
<b>1 g</b>	Smoked sweet paprika, smoked
	Salt and pepper

## METHOD

1. Sauté the onions in butter in a large pan.
2. Add the corn and sauté for a further 1-2 minutes.
3. Add the QimiQ Sauce Base, salt, pepper and sugar and cook on a medium heat, stirring occasionally until it comes to a boil.
4. Lower heat to a simmer.
5. Stir in the Parmesan.
6. Garnish with the feta and smoked paprika to serve.