



CREAMED CORN



QimiQ BENEFITS

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



20



easy

INGREDIENTS FOR 10 PORTIONS

454 g	QimiQ Cream Base
113 g	White onions, diced
28 g	Butter
284 g	Corn kernels, fresh
28 g	Sugar
113 g	Parmesan
113 g	Feta cheese, crumbled
1 g	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.