



# SPOONBREAD



## QimiQ BENEFITS

- Guaranteed to succeed
- Natural taste
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>227 g</b>	QimiQ Whip Pastry Cream, chilled
<b>227 g</b>	Cornmeal
<b>57 g</b>	Grits
<b>567 g</b>	Water
<b>3</b>	Egg(s), extra large
<b>57 g</b>	Butter
	Salt

## METHOD

1. Preheat the oven to 375° F (convection oven) and grease an 8x8x2 inch baking dish.
2. Separate the eggs.
3. Heat the cornmeal and the grits in the water over a low heat until thick and smooth, stirring slowly.
4. Whisk the egg whites and the sugar together until creamed. Fold in the butter, salt and egg yolks.
5. Lightly whip the cold QimiQ Whip until completely smooth and ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the egg-mixture and the QimiQ Whip to the cornmeal mixture.
7. Pour into a baking pan and bake for 45 minutes to 1 hour until puffed and brown.
8. Serve immediately.