



# CORNBREAD



## QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Natural taste



20



easy

## INGREDIENTS FOR 10 PORTIONS

**454 g** QimiQ Cream Base

**170 g** Cornmeal

**28 g** 90/10 Oil blend

**432** Corn Kernels

**3** Egg(s), jumbo

**57 g** Butter

**198 g** All purpose flour

**21 g** Baking powder

**1 g** Baking soda

**57 g** Granulated sugar

**57 g** Light brown sugar

Salt

Streaky smoked bacon, to decorate

## METHOD

1. Place the cornmeal in a small bowl and cover with water. Leave to soak overnight.
2. Preheat the oven to 375 °F (convection oven). Grease an iron pan or cake pan with the oil.
3. Drain the canned corn and set aside.
4. Beat the eggs and whisk in the melted butter, making sure that the butter is not too hot.
5. Stir the drained cornmeal into the egg mixture.
6. Add the QimiQ Sauce Base and the corn kernels to the cornmeal mixture.
7. Sift the flour, baking powder, baking soda and sugar together and fold into the cornmeal mixture.
8. Pour the mixture into the greased pan and bake for approx. 30 minutes.