



CREAMED CORN WITH BACON

QimiQ BENEFITS

- Problem-free reheating possible
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- Product will not continue to thicken and solidify when taken from heat
- All natural, contains no preservatives, additives or emulsifiers



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easy

INGREDIENTS FOR 10 PORTIONS

1400 g	QimiQ Sauce Base
1640 g	Sweet corn kernels, fresh
220 g	Red onion(s), finely diced
120 g	Red bell pepper(s), diced
120 g	Poblano pepper, finely chopped
280 g	Smoked bacon, diced
70 g	Butter
700 ml	Clear vegetable stock
	Garlic, finely chopped
	Thyme, finely chopped
	Salt and pepper

METHOD

1. Remove the corn from the cob (scrape the cob with the back of a knife to achieve full flavor and starch).
2. Sauté the onions, peppers and bacon in the butter. Add the corn kernels, vegetable stock, garlic and thyme and bring to a boil. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved and the kernels are tender.
3. Adjust the seasoning and serve garnished with chopped bell peppers.