



# 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

**454 g** QimiQ Sauce Base

**113 g** White onions, diced

**28 g** Butter

**284 g** , fresh

**28 g** Sugar

**113 g** Parmesan

**113 g** Feta cheese, crumbled

**1 g** Paprika powder, 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.