



# CREAMED CORN WITH BACON

## QimiQ BENEFITS

- Reduces skin formation
- Enhances the natural taste of added ingredients
- Problem-free reheating possible
- Reduces discoloration



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>1640 g</b>	Sweet corn kernels, fresh
<b>220 g</b>	Red onion(s), finely diced
<b>120 g</b>	Red bell pepper(s), diced
<b>120 g</b>	Poblano pepper, finely chopped
<b>280 g</b>	Smoked bacon, diced
<b>70 g</b>	Butter
<b>1720 ml</b>	Milk
<b>20 g</b>	Chicken stock concentrate
	Garlic, finely chopped
<b>5 g</b>	Thyme, finely chopped
	Salt and pepper
<b>400 g</b>	QimiQ Classic, chilled

## 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 milk and simmer for a few minutes. Add the corn kernels, chicken stock, garlic and thyme and continue to simmer until the kernels are tender.
3. Finish with the chilled QimiQ Classic and adjust the seasoning.