



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

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
1720 ml	Milk
20 g	Chicken stock concentrate
	Garlic, finely chopped
5 g	Thyme, finely chopped
	Salt and pepper
400 g	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.