

Frozen Sweetcorn Niblets



36:14




This recipe is available for:

- Convotherm mini




Accessories:

1/1 GN Stainless steel pans, perforated, 55 mm deep, 3003074

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-  Frozen -18°C
-  1 Full Tray
-  From Scratch

Stage 1
100 °C

-  Steam
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Ingredients

900 g	Sweetcorn Niblets
100 g	Butter
1 pinch	Salt
1 pinch	Pepper

1. Food Preparation

Wash the frozen sweetcorn niblets under cold water to remove any ice particles. Place in a Perforated stainless steel pan.

2. Cooking Instruction

Place directly into the oven on steam when the oven has pre heated.

3. Food Serving Instruction

Remove from the oven and stir in butter, salt and pepper and serve