

Smoke Sausage and Corn Bread Pudding



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

PROFILE

- Chilled 4°C
- 2 Portions
- From Scratch

Stage 1
162 °C

Combi-steam

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4

RECIPE

Ingredients

1,8	kg	1 inch diced dried cornbread
0,45	kg	Smoked Sausage, casing removed 1/8 inch half-rounds
4	pcs	Fresh Corn, kernels removed, cobs set aside.
225	g	White Onion, med diced
115	g	Red Bell Pepper medium dice
115	g	Celery medium dice
4,7	g	Thyme, finely chopped
28	g	Salt
28	g	Fresh Ground Black Pepper
10	pcs	Eggs, large
960	ml	Heavy Cream
84,6	g	Chives, Fresh chopped
56,3	g	Sugar, white
337,5	g	Parmesan Cheese finely grated

1. Food Preparation

• In large sautee pan over medium heat add smoked sausage saute until lightly colored. Remove from pan. • Add fresh corn niblets and saute until lightly colored, add onion, bell pepper, and celery. Sautee until translucent. Remove from heat. • In large mixing bowl combine with sausage, sauted veggies, thyme, cornbread cubes and cheese. Mix well. • In large bowl whisk together eggs, heavy cream, scrape the pulp and milk from the fresh corn cobs, chives, sugar. • Slowly combine liquid to the sausage mixture mixing well. Cover and weigh down. Refrigerate for 4 hours or until most liquid is absorbed.

2. Cooking Instruction

Use profile below Please use: Wilton Brownie Bar Pan, 12 cavity Item# 2105-0454

3. Food Serving Instruction

Top with your favorite gravy and garnish with fresh thyme