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
160 °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, conbs 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 meduim heat add smoked sausage saute until lighty colored. Remove from pan. • Add fresh corn niblets and saute unitl 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 unitl 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 gravey and garnish with fresh thyme

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.