

Bacon and jalapeno cornbread |

Recipe for 12 portions

Description

A typical bread from the American South.

Note

If you don't have an ovenproof pan, you can pour your mixture into a cake mold and bake directly.

Ingredients

Bread

- 500 Ml Fine cornmeal
- 1 Tsp Salt
- 0.50 Tsp Baking powder
- 0.50 Tsp Baking soda
- 2 Unit(s) Egg
- 375 Ml Buttermilk
- 200 Gr Smoked bacon
- 2 Unit(s) Jalapeno pepper
- 200 Gr Red pepper

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **425 F°**

Preparation

Cut your bacon into small cubes and fry them over medium-high heat in an ovenproof pan until nicely coloured. Strain through a sieve (placed over a bowl) to remove the bacon and fat.

Dice your peppers and jalapenos (feel free to remove the seeds if you want a less spicy bread),

Mix the semolina, salt, baking powder and baking soda.

Mix the eggs and buttermilk.

Add the egg/buttermilk mixture, bell pepper, jalapenos and bacon to the dry mix, mix.

Add half the fat. Mix everything together.

Return the pan to high heat with the remaining fat. When the pan is hot, pour in the mixture, spread it out as much as possible and put it in the oven for 20-25 minutes.

Let cool for a few moments before removing from the pan.

Bon appétit!