

Corn flan, chorizo brunoise, burnt onions, bread croutons with olive oil, chives |

Recipe for 4 servings / 12 tapas

Description

Corn served as a flan, here's a surprise that will tickle your palate.

Note

You can also use premade corn purée.

Ingredients

Corn Flan

- 2 Unit(s) Egg yolk
- 1 Unit(s) Egg
- 500 Ml 35% cooking cream
- 250 Gr Corn can (540 ml)
- 0.50 Tsp Pimento De la Vera

- Butter
- Salt and pepper
- Olive oil

Garnish

- 12 Unit(s) Frozen pearl onions
- 1 Slice(s) Country bread
- 60 Gr Spanish chorizo
- 100 Gr Quinoa
- 1 Unit(s) Corn on the cob
- 2 Tbsp Chives

- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **300 F°**
- Resting time **20 mins**

Prep

Flan

Make little holes with a knife on a parchment paper and place it on a baking tray

Place the ramekins on the tray, make sure they're not too close to each other.

Make sure the corn is cooked, Blend it to give it a mash consistency.

Turn the oven up to 420°F to cook the onions.

Garnish

Chop the chorizo in small cubes (Brunoise)

Cook the quinoa in boiling water (100ml) with a lid on for 12 min. Let it rest in the pan for 5 min and sieve it if there's still water leftover.

Blanch the corn cob, slice the grains, fry them in a little butter to give it a bit of color.

Corn Flan

Mix all the ingredients in a blender and sieve.

Pour your preparation in the ramekins to half fill them, place the tray in the oven but before you close the door pour some water, to create a bain marie.

Cook for about 15 to 20 minutes depending on your oven.

Garnish

In a frying pan with olive oil, lightly toast the quinoa then remove onto some kitchen roll.

Fry the spring onions in a hot pan with canola oil and a spoonful of butter, adding a pinch of salt. Place the onions on a small baking tray in a hot oven, making sure they caramelize in the oven.

In the same frying pan, brown the chorizo brunoise. Once out of the oven, add the burnt onions and chorizo to the pan, mix well and keep warm until serving.

Plating

Lay nicely all the garnish to finish the flans.

Place some sprouts to decorate.

Bon appétit!