

CORNBREAD

DIFFICULTY LEVEL: High
REQUIRES ASSISTANCE: Yes
PORTIONS: 12

INGREDIENTS

FOR THE DOUGH:

- kernels from **8 sweetcorn cobs**
- **1 ¼ cups butter**
- **¾ cup cream cheese**
- **2 cups condensed milk**
- **1 tablespoon baking powder**
- **2 cups egg**

FOR THE DEHYDRATED APPLES:

- **2 green apples**
- **1 cup water**
- **½ cup caster sugar**
- **¼ cup lemon juice**
- **1 pinch of salt**

FOR THE ALMOND CRUMBLE (14 servings):

- **¾ cup flour**
- **2 tablespoons sugar**
- **¼ cup of almond powder**
- **¼ cup butter**
- **1 tablespoon slivered almonds**

FOR VANILLA ICE CREAM:

- **3 vanilla pods**
- **3 cups whole milk**
- **¾ cup whipping cream**
- **½ cup powdered milk**
- **1 ½ cups of refined sugar**

TO DECORATE:

- **Edible flowers**

TOPPING:

- **2 tablespoons glycerin**
- **½ cup cream cheese**
- **¾ cup whole milk**
- **½ cup whipping cream**

METHOD

FOR THE BREAD:

Use a greased 28x28 cm square mould.

In a blender, add

- 1 all the ingredients and blend thoroughly.
- 2 Pour into the mould and bake at 180°C for 50 minutes.

FOR THE DEHYDRATED APPLES:

- 1 Core the apples and cut them into very thin slices.
- 2 Mix the liquids with the sugar and then add the apples. Let stand for 5 minutes.
- 3 Drain the apples and spread them out on a baking sheet. Bake at 60°C for 4 hours.

FOR THE CRUMBLE:

- 1 Cut the butter into cubes and refrigerate.
- 2 Use a mixer to blend the dry ingredients into the butter. Mix until the dough had a breadcrumb-like consistency.
- 3 Refrigerate for 20 minutes then spread out on a baking sheet.
- 4 Bake at 185°C for 10 minutes.

To serve

- 1 Sprinkle some of the crumble on a large plate.
- 2 Place the cornbread on one side.
- 3 Add a scoop of ice cream on top of the crumble.
- 4 Decorate with some edible flowers.

FOR THE VANILLA ICE CREAM:

- 1 Combine the milk, cream, powdered milk, sugar and vanilla pods in a saucepan and bring to 85°C.
- 2 Allow to cool.
- 3 Blend all the ingredients of the topping together with the mixture made in step 1.
- 4 Pour into a container and freeze at -22 °C.

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