

Crema poblana

Recipe for 4 persons

Description

A mexican dish base on corn and serve in an individual bread loaf.

Ingredients

For the crema poblana

- 1 Unit(s) Corn can (540 ml)
- 0.50 Unit(s) White onion
- 2 Unit(s) Garlic
- 2 Sprig(s) Thyme
- 750 Ml Chicken stock
- 350 Ml Cream 35%
- 3 Unit(s) Green pepper
- 4 Unit(s) Bread loaf

- Olive oil
- Salt and pepper
- Butter

Preparation

- Preparation time **30 mins**

For the preparations

Dice the onion finelly. Chop the tyme and the garlic. Roast the pepper in the oven, peel and empty it. Mince half of it in stripes and dice the other half. Cut the hat of the bread loaf and empty it. Strain the corn can.

For the crema poblana

In a pan with a little beat of butter, sweat the garlic, the onion and the tyme. Add the corn, the chicken stock and let it cook for 30 minutes. Add the cream and the pepper stripes, let it cook for 10 minutes more and smooth it with the hand blender. Season it.

For the platting

Pour the corn cream in the bread loaf, garnish with the pepper dices and the paprika, and put the top back on.

Bon appétit!