
KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

TEXAS SWEET CORN PUDDING

- 2** ounces canola oil
- 2** tablespoons garlic cloves, peeled and minced
- 10** ears corn, husk and silk removed, kernels cut off
- 5** ears corn, husk and silk removed, grated on cheese grater for puree
- 3** cups heavy cream
- 3** each egg yolks, reserve egg whites
- 1/4** cup cornmeal
- 2** tablespoons kosher salt
- 1** teaspoon cayenne pepper
- 1** tablespoon sugar
- 3** each egg whites, whipped to soft peaks
- 4** tablespoons chives, snipped
- 4** tablespoons basil leaves, chopped



Servings/Yield

8 servings

Method

1. In a large sauce pan over medium heat, saute garlic and corn kernels for about 1 1/2 minutes. Add corn puree and continue to cook on low heat for 2 more minutes.
2. Transfer mixture from pan to a large bowl and add cream, egg yolks, cornmeal, kosher salt, cayenne and sugar, mix until incorporated. Fold in whipped egg whites, chives and basil.
3. In a 9" x 11" greased baking pan, pour in corn pudding and bake at 350 degrees in a water bath until mixture starts to firm and get golden brown (about 45 minutes).
4. Remove from oven and serve.

Notes

Serve as a starch for southwestern dishes.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Preheat oven to 350 degrees.
 2. Remove plastic lid.
 3. Cover with aluminum foil.
 4. Bake for 25-28 minutes or until warm in the center.
 5. Remove aluminum foil for last 10 minutes of cooking time to allow corn pudding to get golden brown.
 6. If your oven is full of a lot of different products cooking times may vary.
 7. Once corn pudding is hot, transfer from baking container to serving bowl of your choice.
 8. Suggest garnish is fresh scallions (not included).
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