

## **B&B'S Corn Soufflé**

Prep time: 45 minutes

Cook time: 35 minutes

*(Serves 2 people)*

### **Soufflé Ingredients**

2-1/2 ounces butter  
1/2 teaspoon salt  
1/2 cup sugar  
3 egg whites  
3 egg yolks  
1/2 teaspoon baking powder  
2 tablespoons sour cream  
1/2 cup milk  
2 tablespoons all-purpose flour  
1 pound fresh corn kernel  
2 tablespoons rice flour  
1 cup sugar

### **Rajas Ingredients:**

1 small red onion, julienned  
1 cup fresh corn kernel  
1 red bell pepper  
1 poblano pepper  
1 cup heavy cream

### **Directions:**

In a blender, combine milk, corn and sour cream and purée until very creamy.

Combine rice flour, all-purpose flour, salt and baking powder together and set aside. Separate egg whites and yolks and set aside.

Put butter and sugar in mixer and whip them together. Add the egg yolks one by one to the sugar and butter, then continue to mix until incorporated with each other. Add the milk, corn, and sour cream, and blend and mix until incorporated with each other. Remove the mixture from mixer and put into a bowl.

Take the egg whites and mix them until medium peaks are achieved. Gently fold the egg whites into the corn mixture, but don't over fold.

**Rajas Directions:**

Roast both peppers and clean. Julienne the peppers.

Sauté the white onions and add the peppers. Add corn and heavy cream and simmer. Butter the baking dish and cook at 350 degrees Fahrenheit for 35 minutes. Once it's done, top with sliced pepper jack cheese and the rajas.