



Dandy® Super Sweet Corn, Bacon & Brie Dutch Baby

Serves 4

Recipe by Chef Todd Fisher

Ingredients:

- 2 Ears Dandy® Super Sweet Corn, stripped off cob
- 4 oz. Bacon, chopped (about 1/2 cup)
- 6 large eggs, or Flax egg alternative – see recipe below
- 1/2 Cup Whole Milk, or Unsweetened almond or oat milk alternative
- 1/4 Cup Grated Parmesan, or nutritional yeast alternative
- 1/2 Cup + 2 Tbsp. All-Purpose Flour, or same amount of a gluten free flour blend alternative
- 1/2 tsp. Kosher Salt
- 1/4 tsp. Freshly Ground Black Pepper
- 1/8 tsp. Cayenne Pepper
- 1/4 tsp. Baking Powder
- 1/4 Cup Green Onions, chopped
- 1/4 Cup Dandy® Radish Ministicks
- 2 Tbsp. Unsalted butter, or Coconut oil alternative
- 1 (8-10 oz.) Wheel of Brie with Rind on, cut into 1/4-inch slices, or a Cashew Cheese alternative

Instructions:

1. Preheat oven to 425 degrees.
2. In a 9-inch cast iron skillet cook the bacon, stirring occasionally, until fat has rendered and bacon has started to brown on the edges (6 to 8 minutes). Add Dandy® Super Sweet Corn and Cook for an additional 2 minutes.
3. Meanwhile, in your blender, combine the eggs and milk. In a medium bowl, whisk together the flour, salt, pepper, cayenne and baking powder. On low speed blend the eggs and milk and sprinkle in the flour mixture. Blend for 30 seconds then add Parmesan and half the chopped scallions. Stop blending.
4. Once bacon is crisp and brown, raise heat to medium-high, and add butter, stirring until melted. Pour batter into skillet, in a spiral motion. Quickly arrange the Brie slices on top.

Flax egg alternative:

- 1/2 cup golden flax seeds
- 1/2 cup water
- In a coffee or spice grinder, grind flax seeds to a fine meal.
- Measure out 4 tables spoons and add water while whisking. Use as a replacement for egg. This will create a slightly denser final product.