



Corn Custard

Yield: approximately 300g

250g corn, rinsed and drained
135g skim milk
30g granulated sugar
1g fine sea salt
15g pasteurized egg yolk
1.5g agar agar
0.3g locust bean gum

1. Place corn and milk in a sauce pan and bring to a boil. Remove from heat.
2. Strain 100g of the milk into a small saucepan. Purée the corn and remaining milk and strain through a fine mesh sieve. Reserve 150g of the resulting purée, whisk in the sugar, salt, and egg yolk.
3. Disperse agar agar and locust bean gum into the reserved milk. Gently bring to a boil and simmer for two minutes. Incorporate into the corn mixture.
4. Transfer to prepared cylinder molds and chill.