

Cheese Onion & Chorizo Cornbread



Recipe By Munch Master

Ref: 619

Heading: Bread & Baking

Cuisine: American

Food Type: Meat

No of Portions: 6

Ingredients & Prep

150 g Cornmeal
100 g Chorizo finely chopped
100 g Butter melted
100 g Buttermilk
2 Egg med
1/2 Onion finely chopped
80 g Manchego or parmesan cheese grated
75 g Plain flour
40 g Milk full-fat
20 g Maple syrup
1 tsp Baking powder
1 tsp Bicarbonate of soda
1 tsp Salt
1 tbsp Olive oil for frying

Suggestion & Tips

Great with soups, particularly with gazpacho.

Method

Step 1 - Fry the Chorizo & onion in a frying pan on a med heat until onion is soft, then set aside to cool.

Step 2 - Pre-heat an oven to 200'c fan.

Step 3 - Mix in a bowl first the cornmeal, flour, baking powder, bicarbonate of soda, cheese & salt altogether, then add buttermilk, egg & maple syrup & mix in the dry ingredients into a batter.

Step 4 - Fold in the cold chorizo & onion into the batter, then tip mixture into a greased with olive oil a non-stick oven proof dish to a depth of about 2 to 3 cm deep.

Step 5 - Place in the oven and turn down the heat to 180'c & bake for 25 mins, check by inserting a skewer in the middle, if it come out clean it's done.