

Creamy Corn Dip with Toasts

Season: Autumn

Type: Side

Serves: 28 tastings

From the garden: Corn

Class focus: Cutting corn kernels off the cob, chopping & mincing



Equipment:	Ingredients:
<p>Small mixing bowl x 1 Wooden spoon x 1 Medium saucepan x 1 Kitchen tong x 1 Measuring cups Measuring spoons Baking tray x 2 Baking paper Ramekin x 5 Small spoon x 5 Serving plate x 5 Kitchen tong x 5</p>	<p><i>Creamy Corn Dip:</i> 1 corn on the cob (see below instructions) ½ capsicum (seeded, finely chopped) ¼ onion (minced) Juice of ¼ lemon ½ cup light sour cream 1 tablespoon olive oil ½ teaspoon sugar ¼ teaspoon salt 10 grinds of pepper</p> <p><i>Toasts:</i> 14 slices of bread</p>

What to do:

1. Heat oven to 180C.
2. Wash all the vegetables.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Boil the corn in a medium saucepan filled with hot water from the kettle for 5 minutes.
5. Remove corn from water, allow to cool and cut the corn kernels off the cob.
6. Combine all the ingredients for the dip in a small mixing bowl.
7. Divide dip into 5 ramekins with a small spoon in each.
8. Place bread in single layer on the lined baking trays, drizzle with some olive oil and bake for 7 minutes or until golden and crisp.
9. Cut each piece of bread into 2 triangles.
10. Divide the toasts into 5 serving plates with a kitchen tong in each. Serve toasts with the dip.