

BLiS™

Featured Recipe



Tequila Roe with Corn and Brown Butter Ice Cream

390g frozen corn
80g light agave nectar
5g salt
235g whole milk
225g cream cheese

Brown the butter in a high-sided pot. When the butter is browned, add the sweet corn, agave nectar, salt and milk. Bring the mixture to a simmer, and cook for five minutes. Remove from the heat, stir in the cream cheese and then put the entire mixture in a blender. Be careful when blending hot ingredients as they can expand in the blender. When the mixture is silky and smooth, strain it through a fine mesh conical strainer into a bowl set over an ice bath. When the mixture is cold, place in an ice cream maker and freeze following the directions of the ice cream maker.

Place the ice cream in the freezer, and when ready to serve, scoop and top with **BLiS Roe** and several pumpernickel crisps.

Pumpernickel Crisps

1 eggplant
115g of golden raisins
1/4 loaf of pumpernickel
100g agave nectar
250g coffee
4g salt

Peel and cut the eggplant into cubes. Cut the pumpernickel into cubes. Combine all ingredients in a pressure cooker, and cook under high pressure for five minutes. Let the pressure naturally release. Puree the contents of the pressure cooker until smooth. Heat oven to 200 degrees F. Using a template, spread thin sheets of the puree on a sil pat and cook in the oven for thirty minutes or until completely dry. Remove the sheets from the oven and wind them around a wooden kitchen spoon to create a spiral shape. Let the pumpernickel crisps cool. Serve with corn ice cream and BLiS roe.

For an even more decadent crisp use **BLiS Maple Syrup** instead of agave nectar in the recipe.

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Handcrafted Gourmet Natural