



Recipes

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Chorizo Corn Soufflé Nests

Prep Time: 60 Minutes

Cooking Time: 1 Minutes

Serves 2

Ingredients:

- 8 oz. vol. * Pre-cut Unfried White Corn Tortilla Strips (06771)
- 6 oz. vol. Heavy Cream
- 6 oz. vol. Whole Eggs
- 4 oz. vol. Chorizo cooked and crumbled
- 6 oz. vol. Sweet Corn Niblets , thawed
- 4 oz. vol. Shredded Pepperjack Cheese

Directions:

1. Fluff white corn tortilla strips from package if necessary. Fry white corn tortilla strips in 360°-370° fryer until bubbles begin to subside. Remove from fryer and drain.
2. Season with salt and hold warm.
3. Whisk heavy cream and eggs together in a mixing bowl.
4. Fold in remaining ingredients. Season with salt and pepper.
5. Pour into 6 oz molds and place in 2" deep hotel pan. Fill hotel pan 1/3 way up with water.
6. Place in 375° convection oven for approximately 30-35 minutes or until center is set.
7. From this stage remove soufflé from mold and place on seasoned tortilla strips and serve immediately.
8. If not serving immediately, then cool soufflés completely and cover.
9. Keep refrigerated. When ready to serve, heat soufflé in microwave until proper internal temperature is reached.