



COREY SIEGEL

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## CAST IRON CORNBREAD

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### INGREDIENTS:

- 170gr AP Flour
- 14gr Yellow Corn Meal
- 14gr Baking Powder
- 56gr Sugar
- 7gr Salt
- 14gr Smoked Bacon Fat
- 28gr Melted Butter
- 2EA Egg Yolks
- 56gr Sour Cream
- 56gr Sweet Corn
- 340gr Whole Milk

### FINISHING:

- 50gr Local Honey
- 10gr Chives

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### METHOD:

1. Using a whisk, mix all ingredients together in a bowl except for the milk.
2. Add the milk and mix well until fully combined.
3. Portion into buttered cast iron cocottes and bake at 350F for about 40 minutes or until done.
4. Remove from the oven, drizzle with local honey and sprinkle with finely sliced chives.