

CORNBREAD WITH EGGS AND GREEN CHILLI

BY RAVINDER BHOHAL

SERVES

6



INGREDIENTS

Sea salt
Butter, for spreading
Fried or poached eggs, to serve

FOR THE CORNBREAD

225g plain flour
200g fine polenta
150g mature cheddar, grated
1 heaped tsp dried oregano
3 tsp baking powder
 $\frac{1}{2}$ tsp bicarbonate of soda
Finely grated zest of 1 lemon
200g sweetcorn kernels
300ml buttermilk
25ml whole milk
2 eggs, beaten
60g butter, melted

FOR THE RELISH

2 green jalapeno chillies
Juice of 1 lime
50ml olive oil
1 spring onion, sliced
1 small garlic clove, chopped
Handful of chopped coriander

PREPARATION

1. Preheat the oven to 180C/Fan 160C/Gas Mark 4. Grease a 900g loaf tin and line it with baking parchment.
2. For the cornbread, combine the flour, polenta, cheese, oregano, baking powder, bicarbonate of soda, lemon zest, corn and 2 teaspoons of salt in a large bowl. In a separate bowl, whisk together the buttermilk, milk, eggs and melted butter, then stir into the dry ingredients until combined. Spoon into the loaf tin, level the top and bake for 45 minutes, or until the cornbread is golden brown and feels firm when lightly pressed with a finger. Let it cool in the tin for 10 minutes, then turn out and cool on a wire rack.
3. For the relish, simply blend together all the ingredients in a food processor or blender until smooth.
4. To serve, thickly slice the cornbread, butter each side and fry in a frying pan over medium heat until golden brown on both sides. Spoon over the warm creamed corn, top with a fried or poached egg and drizzle over the chilli relish. Any leftover cornbread can be kept in an airtight container for 3 days or frozen, to be enjoyed on another day.

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