



Item: **Sweet Corn Profiterole with Raspberry & Jalapeño**  
Component: Pâte à Choux

### Ingredients

500g	water
225g	butter
50g	sugar
10g	salt
350g	all-purpose flour
10 ea	eggs

### Directions

1. In a saucepan, bring the water, butter, sugar, and salt to a boil. Add flour and mix until the dough is formed.
2. Transfer the dough to a mixer; with the mixer going, add the eggs one at a time.
3. Pipe the dough onto a sheet tray and bake at 375°F for 20 minutes. Rotate the pan, decrease the heat to 325°F, and bake for an additional 20 minutes.



Item: **Sweet Corn Profiterole with Raspberry & Jalapeño**  
Component: Sweet Corn Flan

### Ingredients

250g yellow (sweet) corn, thawed if frozen  
14-oz can sweetened condensed milk  
12-oz can evaporated milk  
225g cream cheese  
5 ea eggs  
1 ea vanilla bean, scraped  
5g salt

### Directions

1. Use a blender to purée all ingredients. Pass through a chinois or fine-mesh sieve.
2. Reserve approximately one quarter of the custard and hold to the side.
3. In a medium saucepan, bring the remaining custard to a boil, whisking constantly.
4. Cook until the custard breaks (yes, I know, but trust me). Immediately combine the cooked AND reserved flan into a food processor and purée until glossy and smooth.
5. Transfer to a quart container and refrigerate.

Item: **Sweet Corn Profiterole with Raspberry & Jalapeño**  
Component: Salted Caramel

### Ingredients

450g sugar  
135g glucose  
100g water  
450g cream  
7g salt

1. Cook the sugar, glucose, and water to dark amber.
2. Whisk in the cream and salt, then strain through a chinois or fine-mesh sieve. Use an immersion blender to emulsify.



Item: **Sweet Corn Profiterole with Raspberry & Jalapeño**  
Component: Masa Cornflake Crunch

#### Ingredients

225g masa flour  
200g butter  
80g brown sugar  
80g granulated sugar  
10g salt  
1 ea egg yolk  
10g vanilla extract  
1 pt cornflakes

#### Directions

1. In a stand mixer, combine the masa flour, butter, sugars, and salt. Mix until sandy.
2. Add the egg yolk and vanilla. Mix until incorporated.
3. Fold in the cornflakes. Spread on a sheet tray and bake at 350°F until golden.

Item: **Sweet Corn Profiterole with Raspberry & Jalapeño**  
Component: Raspberry Jalapeño Sorbet

#### Ingredients

1 ea jalapeño, seeded  
200g lime juice  
1000g Washington Red Raspberry purée  
50g glucose  
300g sugar

#### Directions

1. Purée the jalapeño and lime juice. Strain through a chinois or fine-mesh sieve.
2. Add the purée to the remaining ingredients; blend with an immersion blender.
3. Chill and spin sorbet.



Item: **Sweet Corn Profiterole with Raspberry & Jalapeño**  
Component: Salsa Verde for Green Tomato Foam

### Ingredients

4 ea green tomatoes  
1 ea jalapeño, seeded  
250g sugar  
1 ea cinnamon stick  
1 ea vanilla bean

### Directions

1. Core and roughly chop the tomatoes along with the jalapeño. Combine all ingredients in a saucepan and cook until translucent.
2. Remove and discard the cinnamon stick and vanilla bean. Purée and strain through a chinois or fine-mesh sieve.

Item: **Sweet Corn Profiterole with Raspberry & Jalapeño**  
Component: Green Tomato Foam

### Ingredients

170g salsa verde  
100g lime juice  
70g water  
7g Versawhip  
3g xanthan gum

### Directions

1. Carefully weigh all ingredients on a gram scale.
2. Combine liquid ingredients. Using an immersion blender, stream dry ingredients into liquid. Strain through a chinois or fine-mesh sieve.
3. Use a stand mixer to whip the foam.

*Note: There is some wiggle room in wet ingredients, so taste your foam. If it needs more lime, add it to taste. The end result should be bright and delicious.*



Item: **Sweet Corn Profiterole with Raspberry & Jalapeño**  
Component: Kettle Corn

### Ingredients

¼ cup canola oil  
½ cup popcorn kernels  
¼ cup sugar  
To taste salt

### Directions

1. In a large pot, heat the oil. When it shimmers, add the popcorn kernels and sugar. Stir to coat until the first kernel pops, then cover with foil and SHAKE SHAKE SHAKE until the popping slows to every 2 to 4 seconds or so.
2. Line a sheet tray and pour the kettle corn onto it in a single layer. Salt to taste.

Item: **Sweet Corn Profiterole with Raspberry & Jalapeño**  
For assembly: Microdried® raspberries

1. Crush the raspberries over the finished, plated dessert. Voilà!