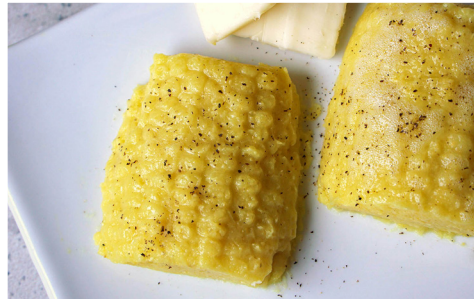


Corn Scoop



Corncob

| Ingredients | 10 servings 4 oz. |
|----------------|----------------------|
| Purée Corn Mix | 1 ¾ cups |
| Tap water | 5 cups |



Corn Scoop Preparation

1. Pour water into a stovetop pan and slowly whisk in the corn mix until combined.
2. On medium heat, slowly bring the corn mixture to 170-185°F while whisking.
3. Transfer to steam table pan and hold on serving line at a minimum of 135°F.
4. Serve using a #8 scoop.

Optional Purée Shaping on the Serving Line

Corncob Preparation (2 - 2 oz. portions)

Follow steps 1-4 above.

5. Spray corn mold with non-stick cooking spray.
6. Add a #16 scoop (2 oz.) to the corn mold and spread to even out the top.
7. Flip corn mold onto plate and remove the mold, slightly pressing in the center. Repeat right next to first for a total of 2 corncobs.
8. Brush with melted butter and sprinkle with ground black pepper.



Notes

- A complimentary corncob mold will be provided in every case. Contact us for any additional molds for multiple serving lines.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.



| Nutrition Facts | Purée Corn |
|----------------------------|--------------------------------|
| Serving Size | 1 #8 scoop 2 corncobs (27g) |
| Calories | 90 |
| Total Fat | 1g |
| Saturated Fat | 0g |
| Trans Fat | 0g |
| Cholesterol | 0mg |
| Potassium | 22mg |
| Sodium | 110mg |
| Total Carbohydrates | 19g |
| Dietary Fiber | 0g |
| Sugars | 4g |
| Protein | 1g |