

Corn Casserole - Because I Rewatched “Interstellar” The Other Day

Ingredients:

Difficulty: Easy

(made in 20x30cm baking dish, serves 4-6 if as main course, 8-10 as side)

2 tbsp olive oil, plus a little more to grease the baking dish
3 small or 2 medium onion, chopped small or diced
1 large green bell pepper, diced
3 garlic cloves, mashed
1 tbsp chipotle in adobo, chopped small (put more if you like the dish hotter)
1 + 1 tsp salt, divided
a generous pinch of ground black pepper
7.5 + 2.5 dl (or 3 + 1 cups) frozen and thawed, or canned and drained corn, divided
4 tsp corn flour (some people may know this as corn meal, “maissijauho” in Finnish)
5 dl (or 2 cups) grated cheddar
75 gr butter, melted and slightly cooled
1 dl + 5 tsp (or 1/2 cup) cooking cream
6 eggs

Instructions:

1. Preheat the oven to 180C. Lightly grease a 20x30cm baking dish.
2. In a medium pan, put olive oil and warm for about 20 seconds on medium high heat. Add onions and bell pepper and saute for about 6-7 minutes, until both are well cooked.
3. Add garlic and continue to cook for 1 more minute.
4. Add chipotle, 1 tsp salt and black pepper, give it a good stir and then take away from the heat.
5. Transfer the mixture to a large mixing bowl and let it cool down for about 15 minutes.
6. In a food processor, blitz 7.5 dl (or 3 cups) of corn into a paste - or as close to a paste as possible. It's ok if there are some pieces left in between. Add this corn to the onion mixture.
7. Add remaining salt and mix them well.
8. Add corn flour (cornmeal) and mix again.
9. Add remaining corn and grated cheddar, mix again.
10. In another bowl, whisk melted butter, cream and eggs.
11. Add the egg mixture to the corn mixture and fold until all ingredients are well mixed.
12. Pour the mixture into prepared baking dish. Smoothen the surface with a spatula. Put in the oven, in medium rack, and bake for about 45-50 minutes, until golden. Let it cool only slightly after

baking and serve fresh. Enjoy!