
Insta- Cooker Corn Pudding

6 portions

2 tablespoons butter
2 shallots, finely chopped
1 cup fresh corn, cut off the cob
3/4 cup whole milk
3/4 cup sour cream
3 tablespoons cornmeal
1 tablespoon sugar
2 eggs, beaten
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cup water

- 1 Preheat the insta-cooker by selecting sauté.
- 2 Once hot, add the butter. Once butter has melted, add the shallots and select cancel. Sauté until the sizzling stops.
- 3 In a medium bowl, combine the corn, milk, sour cream, cornmeal, sugar, eggs, salt, and pepper. Add the butter and shallots and stir until combined.
- 4 Add the water to the insta-cooker and place the steam rack inside. Butter a 6-7 inch soufflé or baking dish, pour the mixture into it, and cover with foil.
- 5 Carefully lower the pan onto the rack and secure lid.
- 6 Select manual and cook on low pressure for 30 minutes.
- 7 Once cooking is complete, use quick release. Very carefully remove the pan, let cool for a few minutes before serving.