

Cornbread Brunch

Serves 1 | Active Time: 1 hour | Total Time: 2 hours 15 minutes

Swick

Chef's Notes

This recipe makes a mouth-watering alternative to eggs benedict.

Everything in this recipe can be made ahead of time, including the poached eggs, which makes it a great dish to serve for brunch when you have several guests coming over.

Preparing Your Mise en Place

Preheat the oven to 375°F.

Start by seeding and finely dicing jalapeño. If you want a spicier effect, you can leave the seeds in. Wash your hands thoroughly once done.

Finely chop the fresh herbs and set aside.

Step 1: Preparing Your Mise en Place

- 1 whole jalapeño pepper
- 3 tbsp fresh dill
- 3 tbsp fresh cilantro

Preparing the Batter

Sift all of the dry ingredients (flour, baking powder, sugar, salt and cornmeal) together.

In a separate bowl, mix together the eggs, milk and melted butter.

Mix the wet and dry ingredients together until the dry is just incorporated. Then fold in jalapeños, herbs and corn. Do not over mix.

Step 2: Preparing the Batter

- 2 cups all-purpose flour
- 2 2/3 tbsp baking powder
- 1/2 cup sugar
- 1 1/2 tsp salt
- 2 cups cornmeal
- 4 large eggs
- 2 cups milk (or buttermilk)
- 1/2 cup melted butter
- 1 cup canned or frozen kernel corn

Baking the Cornbread

Spray two loaf pans with non-stick cooking spray and pour in the batter. You can also use a rectangular cake pan. Bake 30 – 40 minutes.

Test for doneness with a fork. If it comes out clean, the cornbread is ready. Let the cornbread cool for a few minutes before loosening the edges with a knife. Turn out onto a cooling rack.

The cornbread can be made a day or two in advance.

Step 3: Baking the Cornbread

Slicing and Toasting the Cornbread

Place a rack on the upper third part of the oven and preheat to broil.

While the broiler is heating, slice the cornbread into approximately 1" -inch thick pieces. Place onto a baking sheet.

Place the cornbread into the oven for a minute or so, or until the one side is lightly toasted. Remove and set aside.

Using oven mitts, carefully move the top rack back to the middle position and turn the oven to warm (approximately 150°F).

Step 4: Slicing and Toasting the Cornbread

Preparing the Pesto

Mix together the pesto and the olive oil. This will thin down the pesto and make it easier to drizzle over the eggs.

*Note: For the pesto you can make your own or buy it.

Step 5: Preparing the Pesto

- 4 tbsp pesto*
- 3 tbsp extra-virgin olive oil

Dressing the Cornbread

Be sure the tomato sauce is hot before you spoon it over the cornbread.

Spoon about two tablespoons of the sauce over each slice of bread and top with a tablespoon or two of goat cheese, if desired.

Place the corn bread into the oven to keep warm while you poach the eggs. If you like, you can also put the plates in the oven to warm them up.

Step 6: Dressing the Cornbread

- 1 cup tomato sauce
- 1/2 cup soft goat cheese*

Poaching the Eggs

To poach the eggs, use a pan that is at least 3" -inches deep. Fill approximately three-quarters full with water. Add the salt and vinegar.

Once the water comes to a gentle boil, reduce the heat to just below a simmer. Gently add the eggs one at a time. Once done, the whites should be firm to the touch but the yolk should still be soft. This should take about 2 to 4 minutes.

Note: Make one or two extra eggs if you are making this for guests, just in case any eggs break. The eggs can also be cooked ahead of time, which is a great time saver.

Step 7: Poaching the Eggs

- 5 cups water
- 1 tsp table salt
- 1/8 cup vinegar
- 5 large eggs

Assembling the Plate

To assemble, remove the warmed cornbread and plates from the oven. Top each piece of cornbread with a hot poached egg. Lightly season the egg with salt and freshly-cracked pepper. To finish, drizzle the plate with a bit of the pesto and serve immediately.

Step 8: Assembling the Plate