

# Bread Casing with Sweet Corn Filling

**Recipe source:**  
**Fresh from the garden:** corn

**Serves:** 16 or makes 2 medium sized  
**Difficulty:** Easy

<b>Ingredients:</b>		<b>Equipment:</b>	
Loaf thinly sliced white bread 2 tablespoons melted butter	<b>Filling</b> 1 1/2 tablespoons butter 1 1/2 tablespoons flour 1/2 cup milk Salt and pepper Broccoli head Cup of corn or tin of creamed corn	Cutting board Sharp knife Bread knife Measuring cups Measuring spoons Muffin tin saucepan	

**What to do: Preheat oven to 180C**

- Remove crusts from the bread and roll with a rolling pin to make thinner.
- Cut rounds or squares to fit savoury tins
- Brush each piece on both sides with melted butter and fit to savoury tins
- Bake in a moderate oven until golden.

**Filling**

- Make a thick white sauce by melting butter, stirring in the flour and then adding the milk gradually.
- Allow to thicken and cook well
- Add sweet corn, herbs and broccoli.
- Add salt and pepper to taste, pour into prepared bread crusts

