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Roasted Corn Miso

Cheryl Paswater, Contraband Ferments 2020

Makes 1 Quart

Ingredients

1.5 cups Roasted corn (we cut corn off the cob and roast on a sheet pan)

1/2 cup Raw corn

1 cup Koji

3 TBS Non-Iodized Salt

Water to cover the mixture

Instructions

Once the corn and koji mixture is covered with water, put the lid on and then shake the jar well. Move to a cool / dark place to ferment.

Ferment for 5-10 days.

When the corn miso active, foggy in color, and shows signs of bubbling, then move the mixture to the blender. Mix till a loose paste consistency.

Optional step: add jalapenos, garlic, thyme, red chilis or other ingredients to the mixture. Blend a second time. Ferment for another 2-10 days.