

Corn Cakes with Tajin Sour Crema, Smoked Salmon and Caramelized Red Onions

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 24 appetizer size portions | Allergies: (Dairy/Egg/Fish)

Tajin Sour Crema

- 1/2 cup Sour Cream or Crème fraiche
- 2 teaspoons Tajin spice
- In medium Bowl, whisk together sour cream, and tajin spice.
- Refrigerate until needed.

Corn Cakes

- 1 Red Onion, thinly sliced
- Olive Oil-2 teaspoons
- 1 cup flour or gluten free AP flour (1/2 cup sweet rice flour)
- 1/2 cup yellow cornmeal
- 1 teaspoon sugar
- 1/4 teaspoon baking soda
- 1/4 teaspoon kosher salt, plus extra as needed
- 1 each jalapeno or serrano, seeded and finely diced
- 2 cups fresh corn kernels, (about 3 medium ears)
- 2/3 cup buttermilk
- 3 Tablespoons butter, melted
- 1 large egg, beaten
- Food Release Spray-as needed
- Smoked Salmon, thinly sliced (about 12 ounces)
- Garnish-Cilantro Micro Greens tossed with drizzle of olive oil, salt and pepper.

Instructions:

- Heat oil in medium skillet over medium heat.
- Add red onions and a pinch of salt, cooking stirring occasionally until caramelized.
- Remove from heat and set aside.
- In a large bowl, mix together flour, cornmeal, sugar, baking soda and salt, set aside.
- In a blender or food processor, blend together 1 1/4 cups cup corn kernels, buttermilk, butter, and egg until pureed.
- Add pureed corn mixture to flour mixture and stir until combined. Fold in remaining corn kernels and jalapeno. Preheat a non-stick fry pan or griddle over medium heat. Spray with food release and pour 2 teaspoons batter per pancake onto pan, spreading with back of spoon.
- Cook until golden brown on edges about 2 minutes, then flip over and cook until golden brown about 2 minutes.
- Arrange corn pancakes on plate, top each with slice of salmon and a drizzle of tajin sour crema, caramelized red onion and cilantro micro greens.
- Serve Immediately.