

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 fraîche

2 teaspoons Tajin spice

In a medium bowl, whisk together sour cream and Tajin spice.

Refrigerate until needed.

Corn Cakes

1 red onion, thinly sliced

2 teaspoons olive oil

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 a drizzle of olive oil, salt, and pepper.

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Instructions:

1. Heat oil in medium skillet over medium heat.
2. Add red onions and a pinch of salt, cooking stirring occasionally until caramelized.
3. Remove from heat and set aside.
4. In a large bowl, mix together flour, cornmeal, sugar, baking soda and salt, set aside.
5. In a blender or food processor, blend together 1 ¼ cups cup corn kernels, buttermilk, butter, and egg until pureed.
6. 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.
7. Cook until golden brown on edges about 2 minutes, then flip over and cook until golden brown about 2 minutes.
8. 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.
9. Serve Immediately.