Enjoy Chef Rob Trufant’s take on corn cakes providing a vessel for white beans and smoked salmon. This recipe comes from a demonstration focused on Great Lakes Indigenous Foods. Enjoy these as an appetizer or as a main dish served with salad.

*Chef Rob Trufant, Kellogg Catering*

**Featured Food:** Corn  
**Yield:** 4 servings

## Ingredients

### Corn Cake Ingredients:
- 1/2 cup Masa  
- 1/3 cup Vegetable stock  
- 1 Tbsp. Lard  
- 1/4 cup Chopped Hominy  
- Salt to taste

### White Bean Spread Ingredients:
- 1/4 cup White beans, mashed  
- 1 Tbsp Tarragon  
- 1 tsp White Vinegar  
- Salt to taste  
- 4 oz Prepared, smoked fish

## Preparation

### Prepare Bean Spread:

Mash beans, with herbs, vinegar and salt in mixing bowl. Cover and set aside.

### Create Corn Cakes:

Mix dry ingredients thoroughly in separate mixing bowl. Cut in lard with a fork. Add in hominy, salt and small amount of broth.

Form into large ball and dive into 4 corn cakes with a small well on one side.

Fry each cake in hot oil on stove top until browned. Flip and cook on second side. Remove from oil.

### Plate Corn Cakes:

Place individual corn cakes on plate, fill bean mixture into each corn cake well. Top with prepared, smoked fish and garnish with Tarragon.

Enjoy!