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. ENJOYS 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!