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!