

CORN CAKES WITH WHITE BEAN SPREAD

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:	White Bean Spread
1/2 cup Masa	Ingredients:
1/3 cup Vegetable stock	1/4 cup White beans, mashed
1 Tbsp. Lard	1 Tbsp Tarragon
1/4 cup Chopped Hominy	1 tsp White Vinegar
Salt to taste	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 divide 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!