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!