

Smoky Corn Cakes

Ingredients:

2 tsp vegetable oil
1 cup diced red onion
Salt
3 ears of corn, shaved
1 jalapeno chili, seeded and thinly sliced
1 TBSP lemon juice

2 eggs, separated
1 cup ricotta cheese
½ cup milk
½ cup all purpose flour
1 tsp baking powder
¾ cup smoked cheese, grated

Vegetable oil for the pan

Sauce

¼ cup plain yoghurt
¼-½ tsp pureed chipotle with adobo

Instructions:

1. Heat the olive oil in a large skillet. Add onion and ½ tsp salt. Saute over medium heat until soft, about 5 minutes. Add the corn and saute for 5 minutes or until the corn is tender. Add the chili and lemon juice and transfer to a bowl. Allow the mixture to cool.
2. Beat the egg whites to stiff peaks. In a medium-sized bowl, combine the egg yolks, ricotta and milk. Stir in the flour, ½ tsp salt, baking powder, then add the smoked cheese. Stir the corn mixture into this bowl, then fold in the egg whites.
3. Puree one full can of chipotle with adobo. It will store in the refrigerator for months. Add ¼ tsp chipotle to the yoghurt. Test for spiciness and add more chipotle to your taste.
4. Spoon the batter into a lightly oiled skillet or griddle over medium-high heat, making 3 inch cakes. Cook for about 3 minutes on each side until the cakes are lightly browned.

The story behind this recipe. We adapted this recipe from the Green's Cookbook. The secret to this dish is the sauce which is so simple! My friends, Tom and Laura, brought a dish with this sauce years ago and we have been making it ever since. They made it with mayonnaise rather than yoghurt so it is a little more rich. Both are delicious!