

# Corn cakes



SIM'R CAFÉ IN BENDIGO SHARED THIS RECIPE [WWW.SIMR.COM.AU](http://WWW.SIMR.COM.AU)



## Method

1. Fill a large pot with water, add a large pinch of salt and bring to the boil.
2. While your water is boiling, pull the corn husks off your corn. Start at the tip, grab all of the husk and as much of the strings as possible and rip down. Repeat until all of the husk is off.
3. Using tongs, drop your corn into boiling water and cook the corn for 5 minutes. Take corn out and leave on chopping board to cool.
4. Make the tomato salsa by chopping and mixing all ingredients together.
5. Mix together the eggs, self raising flour and milk to form a smooth batter.
6. Cut the kernals off the corn by cutting downwards on the cob with a sharp knife.
7. Stir in the corn, onion and another pinch of salt.
8. Cook like a pancake with a small amount of oil until lightly brown on both sides.
9. Serve with tomato salsa, avocado if you have it, some lettuce and balsamic dressing.

## DIETARY SPECIALITY, EXAMPLE VEGETARIAN

<b>DIFFICULTY</b>	Easy
<b>PREP. TIME</b>	00 mins
<b>COOKING TIME</b>	00 mins
<b>SERVES</b>	0

## INGREDIENTS

Corn cakes  
4 eggs  
4 cups self raising flour  
1 litre of milk  
2 corn cobs preferably in their husks (fresher)  
½ red onion  
2 pinches of salt

Tomato salsa  
3-4 tomatoes diced  
½ cup of capsicum  
1 red chilli finely chopped  
2 spring onions or parsley or coriander or garlic chives or a combination finely chopped  
1 lime or lemon, juiced and grated rind

Lettuce, avocado and balsamic vinegar for serving

## EQUIPMENT

Tongs





## Tips

Corn and onion can be substituted for other seasonal ingredients, try with roasted pumpkin and parsley or zucchini and red capsicum.

