

OTTOLENGHI S CORN AND GREEN ONION PANCAKES

The Recipe

<https://www.cuisinedaubery.com/recipe/corn-pancakes/>

This corn cake recipe is perfect as a generous starter, or gourmet lunch or even light dinner. They've become one of my favorites, as they are really tasty, unique and easy to make

Chef: Yotam Ottolenghi

Skill: Easy Level

Cuisine: Mediterranean Cuisine, Jewish Cuisine

Courses: Pancake, Main Dish, Vegetarian Dish,

Ingredients

For 6 pancakes, 4.72" (or 4 23/32" or 12 cm) in diameter

***Batter #1**

4 Ears of corn (corncobs) or 2 1/2 Cups Corn Kernels (600 grams)

3 Green Onions ('Scallions')

1 Green Chile variety 'Anglet', or 'Anaheim'

1 teaspoon of Cumin

1 1/2 teaspoons of Light Brown Sugar

1 Egg 2 Tablespoons or 50 grams

3/4 teaspoon of Salt

1 pinch of Pepper

***Batter #2**

2 Green Onions ('Scallions')

2 Ears of corn (corncobs) or 1 1/4 Cup Corn Kernels (300 grams)

1 Egg 2 Tablespoons or 50 grams

2/3 Cup Flour (100 grams)

1 teaspoon Baking Powder (4 grams)

1/2 Cup Butter (120 grams)

For 4 pancakes, 4.72" (or 4 23/32" or 12 cm) in diameter

***Batter #1**

2.6 Ears of corn (corncobs) or 1 1/2 Cup Corn Kernels (390 grams)

2 Green Onions ('Scallions')

0.6 Green Chile variety 'Anglet', or 'Anaheim'

0.6 teaspoon of Cumin

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1 teaspoon of Light Brown Sugar
0.6 Egg 1 Tablespoon or 30 grams
1/2 teaspoon of Salt
1 pinch of Pepper

***Batter #2**

1.3 Green Onions ('Scallions')
1.3 Ears of corn (corncobs) or 3/4 Cup Corn Kernels (195 grams)
0.6 Egg 1 Tablespoon or 30 grams
1/2 Cup Flour (66.6 grams)
1/2 teaspoon Baking Powder (2.6 grams)
1/3 Cup Butter (80 grams)

For 3 pancakes, 4.72" (or 4 23/32" or 12 cm) in diameter

***Batter #1**

2 Ears of corn (corncobs) or 1 1/4 Cup Corn Kernels (300 grams)
1 1/2 Green Onions ('Scallions')
1/2 Green Chile variety 'Anglet', or 'Anaheim'
1/2 teaspoon of Cumin
3/4 teaspoon of Light Brown Sugar
1/2 Egg 1 Tablespoon or 25 grams
0.4 teaspoon of Salt
1 pinch of Pepper

***Batter #2**

1 Green Onion ('Scallion')
1 Ear of corn (corncob) or 1/2 Cup Corn Kernels (150 grams)
1/2 Egg 1 Tablespoon or 25 grams
1/3 Cup Flour (50 grams)
1/2 teaspoon Baking Powder (2 grams)
1/4 Cup Butter (60 grams)

For 8 pancakes, 4.72" (or 4 23/32" or 12 cm) in diameter

***Batter #1**

5.3 Ears of corn (corncobs) or 3 1/4 Cups Corn Kernels (795 grams)
4 Green Onions ('Scallions')
1.3 Green Chiles variety 'Anglet', or 'Anaheim'
1.3 teaspoons of Cumin
2 teaspoons of Light Brown Sugar
1.3 Eggs 3 Tablespoons or 65 grams
1 teaspoon of Salt
1 pinch of Pepper

***Batter #2**

2.6 Green Onions ('Scallions')

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2.6 Ears of corn (corncobs) or 1 1/2 Cup Corn Kernels (390 grams)

1.3 Eggs 3 Tablespoons or 65 grams

1 Cup Flour (133.3 grams)

1 teaspoon Baking Powder (5.3 grams)

2/3 Cup Butter (160 grams)

For 12 pancakes, 4.72" (or 4 23/32" or 12 cm) in diameter

***Batter #1**

8 Ears of corn (corncobs) or 4 3/4 Cups Corn Kernels (1.2 kilograms)

6 Green Onions ('Scallions')

2 Green Chiles variety 'Anglet', or 'Anaheim'

2 teaspoons of Cumin

3 teaspoons of Light Brown Sugar

2 Eggs 1/4 Cup or 100 grams

1 1/2 teaspoons of Salt

1 pinch of Pepper

***Batter #2**

4 Green Onions ('Scallions')

4 Ears of corn (corncobs) or 2 1/2 Cups Corn Kernels (600 grams)

2 Eggs 1/4 Cup or 100 grams

1 1/3 Cup Flour (200 grams)

2 teaspoons Baking Powder (8 grams)

1 Cup Butter (240 grams)

Steps

Here's the recipe video: