

# 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)

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

3 Green Onions ('Scallions')

1 Green Chile

1 teaspoon of Cumin

1 1/2 teaspoons of Light Brown Sugar

1 Egg

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)

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

1 Egg

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

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2.6 Ears of corn (corncobs)  
2.6 Ears of corn (corncobs) or 1 1/2 Cup Corn Kernels (390 grams)  
2 Green Onions ('Scallions')  
0.6 Green Chile  
0.6 teaspoon of Cumin  
1 teaspoon of Light Brown Sugar  
0.6 Egg  
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)  
1.3 Ears of corn (corncobs) or 3/4 Cup Corn Kernels (195 grams)  
0.6 Egg  
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)  
2 Ears of corn (corncobs) or 1 1/4 Cup Corn Kernels (300 grams)  
1 1/2 Green Onions ('Scallions')  
1/2 Green Chile  
1/2 teaspoon of Cumin  
3/4 teaspoon of Light Brown Sugar  
1/2 Egg  
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)  
1 Ear of corn (corncob) or 1/2 Cup Corn Kernels (150 grams)  
1/2 Egg  
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)

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

#### **\*Batter #1**

5.3 Ears of corn (corncobs)

5.3 Ears of corn (corncobs) or 3 1/4 Cups Corn Kernels (795 grams)

4 Green Onions ('Scallions')

1.3 Green Chiles

1.3 teaspoons of Cumin

2 teaspoons of Light Brown Sugar

1.3 Eggs

1.3 Eggs 3 Tablespoons or 65 grams

1 teaspoon of Salt

1 pinch of Pepper

#### **\*Batter #2**

2.6 Green Onions ('Scallions')

2.6 Ears of corn (corncobs)

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

1.3 Eggs

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)

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

6 Green Onions ('Scallions')

2 Green Chiles

2 teaspoons of Cumin

3 teaspoons of Light Brown Sugar

2 Eggs

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)

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

2 Eggs

2 Eggs 1/4 Cup or 100 grams

1 1/3 Cup Flour (200 grams)

## OTTOLENGHI S CORN AND GREEN ONION PANCAKES

2 teaspoons Baking Powder (8 grams)

1 Cup Butter (240 grams)

### Steps

Here's the recipe video: