

OTTOLENGHI S CORN AND GREEN ONION PANCAKES

The Recipe

<https://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

3/4 Cup Flour (120 grams)

1 teaspoon Baking Powder (4 grams)

1/2 Cup Butter (120 grams)

*Optionally

1/2 Bunch of Cilantro

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')

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

0.6 teaspoon of Cumin

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 (80 grams)

1/2 teaspoon Baking Powder (2.6 grams)

1/3 Cup Butter (80 grams)

*Optionally

1/2 Bunch of Cilantro

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

1/2 Cup Flour (60 grams)

1/2 teaspoon Baking Powder (2 grams)

1/4 Cup Butter (60 grams)

*Optionally

1/2 Bunch of Cilantro

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

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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')

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 (160 grams)

1 teaspoon Baking Powder (5.3 grams)

2/3 Cup Butter (160 grams)

*Optionally

1/2 Bunch of Cilantro

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 2/3 Cup Flour (240 grams)

2 teaspoons Baking Powder (8 grams)

1 Cup Butter (240 grams)

*Optionally

1/2 Bunch of Cilantro

Steps

Here's the recipe video:

About the corn

Ottolenghi use Ears of corn (corncobs)

You may also use canned Corn Kernels

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The Mix #1

1. If you are using husks, you will need to prepare, clean them first
2. Scrape the Ears of corn (corncobs) (4 or 2 1/2 Cups Corn Kernels (600 g))
3. Place the Corn Kernels in a Food Processor (with chopping blades) ('robot coupe')
4. Add in: the Cumin (1 teaspoon), the Egg (1), the Light Brown Sugar (1 1/2 teaspoons), the Salt (3/4 teaspoon) and the Pepper (1 pinch)
5. About the Green Chile (1): remove the seeds
6. Add in the Food Processor (with chopping blades)
7. For the Green Onions ('Scallions') (3), trim the extremities
8. You may add in a Bunch of Cilantro (not in the original recipe, but I like it)
9. Add in the Food Processor (with chopping blades)
10. Mix a few minutes

The Mix #2

11. Dice the Green Onions ('Scallions') (2) and transfer to a clean bowl
12. Add in the Egg (1)
13. Mix
14. Incorporate the "mix #1" and the "mix #2"
15. Carefully mix
16. For the corn, the chef recommends to roast the Ears of corn (corncobs) (2 or 1 1/4 Cup Corn Kernels (300 g)) on a flame (I skip this sometimes)
17. Then remove the Corn Kernels
18. Place in a bowl
19. Mix
20. Add in the Flour (3/4 Cup or 120 g) and the Baking Powder (1 teaspoon or 4 g)
21. Mix
22. The batter is ready!

Cooking

23. Melt a portion of the Butter (1/2 Cup or 120 g) in a frying pan
24. Scoop a batter and start cooking
25. To make perfectly round pancakes, I like to use a metal ring
26. If you are using a metal ring, oil it first, so to make sure the batter won't stick to it
27. Once the first side is cooked, flip over