

spiced corn cakes with avocado-lime salsa

- Makes 20 canapés to serve 10
- Preparation: 35 minutes
- Cooking: 10 minutes

These slightly spicy, colorful little corn cakes and fresh avocado salsa make a delectable combination.

corn cakes

- 3 tablespoons yellow cornmeal
- ½ cup (2 oz) all-purpose flour
- sea salt
- 4 teaspoons baking powder
- 1 egg, beaten
- 5 tablespoons milk
- 1 tablespoon butter, melted
- ½ teaspoon dried chili flakes
- 2 green onions, finely chopped
- ½ cup (4 oz) corn kernels, fresh or canned
- cayenne pepper
- 3 tablespoons sunflower oil

avocado-lime salsa

- 1 avocado, peeled, stoned, and finely diced
- ½ medium red onion, finely chopped
- juice of 1 lime
- 1 tablespoon olive oil
- salt and pepper
- a dash of Tabasco sauce

to serve

- cilantro

1 To prepare the corn cakes, mix all the ingredients, except the oil, in a large bowl. Heat 1 tablespoon of oil in a non-stick frying pan. Drop the mixture by teaspoons into the frying pan (it should hold about 5 at a time). After about a minute, flip them over; cook until browned on both sides. Repeat with the remaining mixture, using more oil as required. Cool.



divados

Use fresh corn kernels when in season.



Make the corn cakes a day ahead, but keep chilled in an airtight container. Bring back to room temperature to serve, or reheat them for 5 minutes in a hot oven.



Use a large, ridged griddle pan to cook the cakes. Use a spatula along with a teaspoon to gently turn the cakes over.



Serve on a bamboo mat or plate lined with a banana leaf.

2 To make the salsa, simply mix the salsa ingredients together, and adjust seasoning to taste.

3 To assemble, top each corn cake with a teaspoon of avocado-lime salsa and a cilantro leaf.



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Don't make the salsa too far in advance. Prepare a couple of hours before serving and cover tightly with plastic wrap.



Don't undercook the cakes; otherwise they will fall apart when picked up.