

YELLOW CORN PANCAKES WITH SMOKED SALMON AND MANGO-SERRANO CREMA

Source: Bobby Flay's Mesa Grill Cookbook
Prepared by Brad Patton, October, 2016

½ cup yellow cornmeal
½ cup all-purpose flour
1 teaspoon baking powder
½ teaspoon kosher salt
2 tablespoons honey
1 large egg, beaten
½ cup plus 2 tablespoons whole milk
1 tablespoon unsalted butter, melted
Nonstick cooking spray
Mango-Serrano Crema (recipe follows)
24 paper-thin slices smoked salmon
Fresh cilantro leaves, for garnish (optional)

In a medium bowl, combine the cornmeal, flour, baking powder, salt and honey. In a separate bowl, whisk together the egg, milk and butter. Add the dry ingredients to the wet ingredients, and mix until just combined.

Heat a large nonstick sauté pan over high heat and spray with nonstick cooking spray. Working in batches, drop the batter by spoonfuls to make 3-inch pancakes. Cook the pancakes until light brown, 1 to 2 minutes per side. Wipe out the pan with a paper towel and spray with nonstick cooking spray between batches. Set the pancakes aside, stacked and covered with aluminum foil to keep warm. You should have about 12 pancakes.

Place 3 pancakes on each side of 4 plates, spread some of the mango-serrano crema over each pancake, and place 2 slices of salmon on top of each pancake. Top with a little more crema and garnish with a cilantro leaf.

Mango-Serrano Crema

½ cup crema, crème fraîche, or sour cream
1 serrano chile, roasted, peeled, seeded, and finely diced
1 ripe mango, peeled, pitted, and finely diced
2 tablespoons finely diced red onion
Kosher salt and freshly ground black pepper

Combine the crema, serrano, mango and red onion in a small bowl and season with salt and pepper. Cover and refrigerate for at least 30 minutes and up to 8 hours.

Cook's Notes:

I didn't use as much mango in the crema because it seemed like it was going to be too much. Otherwise, I recommend sticking with the recipe. I would definitely make this again.

