

Corn and caramelized onions fritters , Pleine Lune cheese cream |

Recipe for 12 tapas



Description

Ingredients

Corn fritters

- 300 Gr Frozen corn
- 150 Gr White onion
- 2 Unit(s) Egg
- 130 Ml Milk
- 200 Gr Flour
- 10 Gr Baking powder
- 2 Pinch(es) Salt
- 5 Sprig(s) Fresh cilantro
- 1 Tsp Cumin powder
- 3 Sprig(s) Thyme
- Salt and pepper

Cheese cream

- 100 Gr Pleine lune cheese
- 125 Ml 35% cooking cream
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Fryer** at **425 F°**
- Resting time **20 mins**

Fritters

Peel and mince the onions.

In a hot pan with a knob of butter and a dash of oil, cook the corn for 4 minutes and add the onions. Cook until caramelized.

Pour in a mixer bowl, add eggs and milk and mix well.

Add the flour and baking powder. Mix well. Add some chopped cilantro, thyme and cumin.

Cooking

Perpare a baking tray covered with paper towels.

Using a ice cream scoop, make some fritter balls and dip them slowly in the fryer.

Once nice and golden brown, remove from oil, let drain and put aside on the tray.

Cream

In a bowl, mix the cream and the cheese using a spatula. Season to taste with salt and a lot of pepper.

Plating

In a little tapas plate, put 4 fritters and pour the cream in a little bowl and serve

Bon appétit!