

Thai Special: Thai Corn Cake

@ 1pm 04/07/2020

Ingredients:

Serves 2

220 gram	Fresh Corn Kernels
10gram	Coriander
90gram	Gluten-free flour
100ml	Coconut oil
50ml	Water
2clove	Garlic
1	Egg
1tsp	Baking powder
1/2tsp	Salt
1/4tsp	Ground cumin
1/4tsp	Ground coriander seed
1/4tsp	Paprika
1/4tsp	Sugar
1 pinch	Ground pepper

Method:

- Scrape the sweetcorn kernels from the cob and put them aside.
- Mix the coriander, garlic, ground coriander seed, ground cumin, paprika, salt, pepper and sugar in a mixing bowl. Blend until combined (I used an electric handheld blender)
- Add the flour, baking powder, egg and water into the same bowl. Then use the handheld mixer to mix all the wet mixture and dry mixture together.
- Add the sweetcorn and fold ingredients together.
- Heat the coconut oil in the frying pan until the oil bubbles up.
- Fry about 1tablespoon of the mixture in the frying pan. It will take approx. 4-5 minutes on each side.
- Put Thai Corn Cakes on the kitchen towel and serve it with Sweet chilli sauce and salad.

Tip:

- Adjust the frying time, according to the size of your Thai Corn Cake. I do like them rather small and crispy so I use a tablespoon or even a teaspoon.
- Thai Corn Cake is delicious with smoked salmon and poaches egg as a high protein breakfast. Happy cooking