

# 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

Prepare 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!**