

List of Ingredients:

Risotto cake:

3 cups corn
2 quart vegetable stock
3 cups arborio rice
3 cups cotija cheese
1 qt panko
½ quart corn flour
¼ cup lemon pepper
2 tbs cajun seasoning

Toppings:

2 red onions
2 Limes
1 bunch scallions
1 bunch cilantro
400 g red wine vinegar
25 g sugar
12 g salt

Aioli:

100 g lime juice
550 g mayonnaise
4 g salt
3 g black pepper
4 g Benitos
6 g chili powder

Recipe Directions

- Thinly slice scallions and set in small bowl.
- Pluck cilantro off the stem and set in small bowl.
- Thinly slice the red onions. Combine the vinegar, sugar, and salt in a pot and bring to a boil. Once it comes to a boil, cover red onions in liquid and set aside.
- Combine breading ingredients (panko, corn flour, lemon pepper, and cajun mix) in a bowl.
- Beat eggs into an egg wash and set aside.
- Heat ¼ cup of oil in a pot, add in the corn and saute for 3 minutes. When the corn has a little bit of color, turn heat off and put corn in a bowl.
- Place pot back on medium heat and add ¼ cup of oil. Add arborio rice and stir gently for 3-4 minutes. Add in half of the vegetable stock and continue to stir until all liquid is gone. Add the corn and cheese back into the rice and stir quickly. Empty the rice onto a sheet pan to cool.
- Once the rice mix is cooled, form the rice into 3 oz cake/puck shapes. Coat them in AP flour, then egg wash, then panko. Set breaded cakes aside to fry.
- Fry risotto cakes until golden brown on each side.
- Plating: dollop of aioli onto center of plate, spread. Place risotto cake onto the sauce. Place another small dollop of aioli on top of the cake, and top with pickled onions, cotija cheese, cilantro, and scallions.