

Puffy Corn Pancake with Blackberry Sauce

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Serves 4

Ingredients:

4 tablespoons unsalted butter
1/2 cup all-purpose flour
1/4 cup fine cornmeal
5 large eggs
1/3 cup whole milk
2 tablespoons honey
1/8 teaspoon fine sea salt
1/2 teaspoon black pepper
3/4 cup fresh corn kernels (from 1 to 2 ears)
2 cups fresh blackberries
3 tablespoons sugar.

Preparation:

1. Heat oven to 425 degrees. Place the butter in the bottom of a 2-quart gratin dish. Place in the oven and cook until butter begins to bubble, 5 to 7 minutes.
2. Meanwhile, in a large bowl, whisk together flour and cornmeal. In a separate bowl, whisk together eggs and milk. Stir the wet ingredients into the dry. Whisk in honey, salt and pepper. Stir in the corn. Remove dish from the oven and pour in the batter evenly. Return to the oven and bake until the pancake rises and is dark brown around the edges, 20 to 25 minutes. The center of the pancake should also be golden brown.
3. While the pancake cooks, make the sauce: In a medium saucepan over medium heat, combine blackberries and sugar. Bring to a simmer and cook until berries are soft and syrupy. Remove from heat and serve warm, spooned over pancake in the gratin dish.