

## Mini Cornmeal Cakes with Heirloom Tomato Relish

### Relish

#### Ingredients:

2 small Heirloom tomatoes, seeded and finely chopped  
¼ cup chopped fresh basil  
1 tsp EVO oil  
½ tsp kosher salt  
½ tsp black pepper  
3 garlic cloves, minced

#### Preparation:

Combine all ingredients

### Pancakes

#### Ingredients:

⅓ cup all-purpose flour  
2 tbsp yellow corn meal  
¼ tsp kosher salt  
¼ tsp black pepper  
4½ tbsp whole buttermilk  
2 large eggs, separated  
Cooking spray

4 tsp Crème Fraîche or reduced-fat sour creme

#### Preparation:

Lightly spoon flour into a dry measuring cup; level.

Combine flour and next 3 ingredients (through ¼ tsp pepper) in a medium bowl.

Combine buttermilk and egg yolks; add milk mixture to flour mixture, stirring with a whisk just moist.

Place egg white in a bowl; beat with a mixer at high until medium peaks form.

Fold ¼ of egg white into buttermilk mixture and gently fold in remaining egg white.

Heat a large skillet over medium-high heat.

Lightly coat pan with cooking spray.

Spoon 1 tbsp batter per pancake into pan, spreading slightly.

Cook 1 minute or until tops are covered with bubbles and edges begin to set.

Turn and cook 1 minute. Repeat with remaining batter for a total of 16 pancakes.

Top each pancake with ¼ tsp Crème Fraîche and 1½ tsp of tomato relish.

SERVE IMMEDIATELY.