



PARADISE BEACH PURVEYORS

# NEW- JALAPENO HOMMUS

WITH FRESH CORIANDER



Coriander Chilli Corncakes with Paradise Beach Jalapeño Hommus

#### Ingredients

1 tub Jalapeño Hommus  
3 fresh corn cobs  
1 egg  
1/4 tsp salt  
Several twists of fresh ground black pepper  
1 cup self raising flour  
1 tablespoon diced jalapeño chillies  
1 red onion, peeled and finely diced  
1 bunch coriander, chopped  
1 red capsicum, de-seeded and finely diced  
1 cup water, or as required

#### Method

Slice corn from the corn cobs and place in bowl with egg, salt and pepper, flour, jalapeños, half of the red onion, coriander and red capsicum. Stir in water until thick pancake consistency has been achieved.

Heat a frying pan and wipe with a little oil. Heat and pour in enough corncake mixture to make one corncake, cook until golden, remove and keep the corncake warm while you repeat the process four times.

Combine remaining red capsicum, coriander and onion in a bowl, then arrange on a serving dish beside the stack of corncakes garnished with coriander leaves, slices of jalapeño chilli and Jalapeño Hommus on the side to add to each mouthwatering mouthful.

Serves 2.



Bronze Medal  
Royal Melbourne  
Fine Food Awards  
2010

Product	Pack Size	APN
Jalapeno Hommus with Fresh Coriander	230g	9333430000281

Also available in 2kg

for more information see [www.paradisebeach.ws](http://www.paradisebeach.ws)