Sweetcorn Pancake Stacks with Tomato and Yogurt

24 small corn pancakes assembled into 12 two-layer savory stacks | Active 50 min | Cook 40 min | Total 185 min (cold service and transport) | Cold-travel planning: 185 min; follow the stated cooling endpoint and finishing route.

Ingredients

- 1 can ready-to-eat sweetcorn, drained to give 9 oz (250 g)
- 1 1/4 cups (150 g) all-purpose flour
- 1/3 cup (50 g) fine cornmeal
- 1 1/2 tsp (6 g) baking powder
- 1/2 tsp (3 g) fine salt for batter
- 1 tsp (2 g) ground cumin
- 2 large eggs, 100 g without shells
- 1 cup plus 2 tsp (250 ml) milk
- 2 tbsp (30 ml/28 g) neutral oil, divided: 1 tbsp in batter and 1 tbsp across frying batches
- 2 large firm tomatoes, seeded and finely diced, 300 g prepared weight
- 1 tbsp (15 ml) lime juice
- 1/4 tsp (1.5 g) fine salt for tomatoes
- 1/4 cup (10 g) chopped parsley
- 1 cup (240 g) thick plain yogurt made with pasteurized milk

Set out

12 in/30 cm nonstick skillet, Mixing bowl and second jug, Digital scale, Spatula, Food thermometer, Rack over a tray, Shallow refrigerator trays and covered raw-batter bowl, Colander, Two small cold filling bowls, Cooler with ice packs

Allergens

Wheat, Milk, Egg. Check labels and substitutions.

Make it

1. Mix flour, cornmeal, baking powder, batter salt and cumin. Beat eggs, milk and 1 tbsp oil in the jug. Stir wet into dry and fold in the drained corn. Weigh the batter and divide into 24 equal portions, about 38 g each. Keep the covered waiting batter refrigerated at 40°F (4°C) or below.

2. Heat the skillet over medium heat. Use the remaining 1 tbsp oil sparingly across six batches. Cook 4 pancakes at a time, about 3 in/8 cm wide, for 2-3 minutes per side until set and at least 160°F (71°C) in the center. Remove only the next batter portions from the refrigerator. Transfer cooked pancakes to the rack in a single layer.

3. For the planned cold transport route, let steam escape briefly, then refrigerate pancakes in shallow layers until at 40°F (4°C) or below, using a 90-minute planning allowance and extending it as needed until actually cold. Do not leave the full batch on the counter to cool completely. Cover once cold.

4. Toss tomato with lime juice and tomato salt, leave 10 minutes and drain. Stir in parsley and refrigerate. Keep yogurt in a separate cold bowl. At the gathering, divide tomato among 12 pancakes, top each with a second pancake and divide the yogurt over the 12 stacks. Assemble only a small batch at a time and serve on plates with forks.

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Bring it

Carry pancakes flat in shallow boxes and tomato and yogurt in separate containers, all at 40°F (4°C) or below in a cooler. Pack a small assembly spoon, plates and forks. During packing, travel and display, keep cold food at 40°F (4°C) or below and hot food at 140°F (60°C) or above. Allow no more than 2 hours combined outside those controls, or 1 hour above 90°F (32°C). Discard food beyond that limit.

Finish at the gathering

No appliances are needed for the cold stacks. Allow 5-8 minutes to assemble the first six; keep reserve components cold. If warm pancakes are wanted, confirm an oven beforehand and reheat them to 165°F (74°C), then add only the cold topping being eaten immediately.

Make it yours

The small stacks suit an anniversary brunch or a graduation buffet. A savory ingredient label avoids the assumption that a pancake stack comes with syrup; no sweet topping is part of this recipe.

Ingredient labels

Check baking powder, corn and yogurt labels for additional allergens. This corn-containing recipe also contains wheat flour.

A useful detail

The 185-minute total includes six sequential pan batches, safe shallow chilling and table assembly. A smaller skillet or slower heat requires more time. The two-layer stack is served cold by default; warmed pancakes must be properly reheated before adding chilled toppings. The 90-minute refrigerator interval is a planning allowance, not a maximum; extend it until every pancake is at 40°F (4°C) or below before cold transport.

Another way

Use 250 g frozen corn instead of canned; cook it for its full package time, drain and cool before mixing, adding that stage to the total.

Use 10 g finely chopped chives instead of parsley in the tomato filling.

Keep it well

Keep cooked pancakes, drained tomato mixture and yogurt separately at 40°F (4°C) or below. Use within 2 days; the tomato is best within 1 day for texture. Reheat pancakes to 165°F (74°C) if serving hot, but keep toppings cold. Do not keep assembled stacks for another service. Respect the combined travel-and-display limit in “Bring it.”