

## Chef from the Hood Recipes



**Chef:**  
Devon Morgante

**Restaurant:**  
The Inn at Occidental, California

**Recipe:**  
Fresh Corn Fritters with Poached Eggs &  
Smoked Salmon!

### Ingredients:

1 cup boiling water  
1 cup cornmeal, yellow or white  
4 tablespoons butter  
1 cup all purpose flour  
1-1/2 teaspoons baking powder  
3 tablespoons sugar  
9 eggs (3 for fritters & 6 for poaching)  
1 cup milk  
1/4 cup diced red bell pepper  
1/4 cup sliced green onions  
1-1/2 cups fresh corn kernels  
oil (for griddle)  
12 slices of smoked salmon (8-12 ounces)  
1/2 cup crème fraîche or sour cream  
1/4 cup minced red onion  
1/4 cup finely chopped parsley

. Via Magazine called the granola from The Inn at Occidental 'The world's best'. Chef Morgante's fabulous fritters (for 6) are also tops with guests! "Besides breakfast, the best times in life are spent cooking dinner with a really good friend." On Sunday nights, the chef invites friends over for pizza parties. "Friends bring toppings, I make the dough. It's really fun!"

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. Combine the boiling water, cornmeal and butter in a large bowl. This will soften the cornmeal. In a 2nd bowl combine flour, baking powder and sugar. In a 3rd bowl beat 3 eggs with the milk. (Prepare a poaching pan for the other 6 eggs). Stir the cooled cornmeal mixture to a smooth paste, then add the beaten egg and milk mixture. Blend until smooth. Blend in the dry ingredients, then fold in the red peppers, green onions and corn kernels. Cook fritters like pancakes using an oiled griddle or frying pan. Poach the eggs. Divide fritters among 6 warm plates. Add a poached egg and 2 slices of salmon to each plate. Top with a spoon of crème fraîche and a sprinkling of red onion and parsley.  
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