

THE ROW 34 COOKBOOK

Stories and
Recipes from
a Neighborhood
Oyster Bar



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Corn Pancakes with Smoked Salmon, Caviar, and Chive Crème Fraîche

I love this combination of flavors—the simple corn cakes get amped up with silky slices of smoked salmon and a kick of salt from the caviar. If you don't have fresh corn, you can substitute sliced scallions. I prefer to serve the pancakes a little warm. You can also serve them with Smoked Salmon Pâté (page 70).

In a small bowl, combine the crème fraîche and chives. Season with salt and pepper to taste and set aside.

In a large bowl, stir together the flour, cornmeal, baking soda, baking powder, and ½ teaspoon salt. In a separate, smaller bowl combine the buttermilk with the egg, corn, and melted butter. Slowly whisk the wet ingredients into the dry, mixing until they are thoroughly combined and the batter has a smooth texture. Let rest for 15 minutes.

In a medium nonstick skillet, heat about ½ tablespoon canola oil over medium heat. Spoon about ¼ cup of batter into the pan to form a 4-inch pancake. Cook until the bottom is set and bubbles are forming and popping on the surface, 3 to 4 minutes, then flip and cook for another 1 to 2 minutes. (If the pancakes are browning too quickly or too slowly, adjust the heat.) Move the finished pancake to a plate and cover with a dishtowel. Repeat the process, adding a little more oil to the pan between each pancake, until you've made 12 pancakes.

To assemble, arrange the warm pancakes on a platter in a single layer and top each with a slice of smoked salmon. Top each slice of salmon with a dollop of the chive crème fraîche and then a small spoonful of caviar.

**MAKES 12 PANCAKES, 4 SERVINGS
AS AN APPETIZER**

½ cup crème fraîche
2 tablespoons minced chives
½ teaspoon kosher salt plus more to taste
Freshly ground black pepper
1 cup unbleached all-purpose flour
⅓ cup cornmeal
½ teaspoon baking soda
2 teaspoons baking powder
1½ cups buttermilk
1 large egg
¾ cup fresh corn kernels shaved from the cob
2 tablespoons unsalted butter, melted and cooled
2 tablespoons canola oil
12 slices Classic Cold-Smoked Salmon
Two 1-ounce (30-gram) tins of caviar, preferably white sturgeon or osetra