

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin, lighter brown border. The word "FUSTINI'S" is written in a bold, yellow, serif font with a slight shadow effect, and a registered trademark symbol (®) is located at the top right of the letter 'S'.

FUSTINI'S[®]

**Corn Cakes with Mango
Chutney**

Ingredients

- 1 cup flour
- 2 teaspoons baking powder
- pinch salt
- fresh ground black pepper
- 2 eggs
- 1/2 cup milk
- 1 teaspoon to 1 tablespoon [Fustini's Cayenne Crush olive oil](#)
- 1 cup corn kernels
- vegetable oil
- sour cream
- sliced scallions

Mango Chutney

- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 white onion, minced
- 1 jalapeno, minced
- 1 garlic clove
- 2 cups mango, peeled and diced
- 2 tablespoons [Fustini's Jalapeno Lime balsamic](#)
- large pinch brown sugar
- salt and white pepper

Directions

Step 1.

Whisk together flour, baking powder salt and pepper. In a separate bowl, whisk together eggs, milk and Cayenne Crush. Whisk together milk and flour in batches, then fold in corn kernels. Heat vegetable oil in a large skillet and pour a scant 1/2 cup into the oil. Cook in batches until brown and fully cooked on each side. Serve with Mango Chutney, sour cream and sliced scallions.

Step 2.

Heat oil in a small pot and add onion. Cook for several minutes over moderate heat and add jalapeno. Cook another minute and add garlic. Cook 30 seconds and add mango, vinegar and sugar. Turn heat to low and cook until all liquid is gone and chutney has thickened. Season, remove from heat and let cool.