

# DAILY NEWS

## STREET CHIC

### Rising N.Y. star chefs dish up sleek snacks

This week, StarChefs.com — the online magazine for the high-end food world — held its annual International Chefs Congress in New York, bringing together the country's best professional cooks for demos, seminars and, of course, parties.

The grand finale was a walk-around tasting of "street foods" as interpreted by StarChef.com's New York rising stars, aka 15 of our top kitchen talents. Needless to say, dry falafel and hot dogs weren't in attendance.

Rachel Wharton

#### MAINE CRABCAKE CORNDOGS

Serves 6

Adapted from StarChefs.com and Chris Santos of the Stanton Social

For the crabcakes

**2 ounces butter, softened**  
**½ cup of aioli (or use mayonnaise)**  
**1 pound picked lump crabmeat**  
**4-6 dashes of Tabasco**  
**¼ bunch chives, minced**  
**½ cup panko breadcrumbs**  
**Salt and pepper**

For the corndog batter

**1½ cups cornmeal**  
**2 cups buttermilk**  
**¾ cups all-purpose flour**

**¾ teaspoon salt**

**1½ teaspoons sugar**

**2 egg yolks, beaten**

**Salt and pepper**

For the corn vinaigrette

**1 cup corn, roasted**  
**4 ounces chicken or vegetable stock, chilled**  
**2 egg yolks**  
**½ cup mustard**  
**1 teaspoon lemon juice**  
**1 tablespoon cider vinegar**  
**2 cups light olive oil**

Whisk together butter and aioli and fold in remaining ingredients. Refrigerate crabcake mix for at least 1 hour.

Combine cornmeal with 1½ cups buttermilk; let thicken for 45 minutes. Mix remaining buttermilk with flour, salt, sugar and yolks and whisk into cornmeal mixture. Season with salt and pepper. Meanwhile, puree corn and stock in blender until smooth. Add yolks, mustard, lemon juice and vinegar and blend. Gradually drizzle oil and emulsify into vinaigrette. Season with salt and pepper.

Mold chilled crabcake mixture around a stick and dip in cornmeal batter. Fry until golden brown and serve with vinaigrette.

#### CORN FLAN TAMALE WITH LOBSTER MUSHROOMS

Makes 18 appetizers; adapted from StarChefs.com and Daniel Eardley of Chestnut

**24 ears of corn**  
**6 eggs**  
**1 pinch salt**

**1 quart corn juice**  
**½ cup heavy cream**  
**Extra-virgin olive oil**

**½ pound lobster mushrooms, trimmed, cleaned, sliced**  
**Salt and pepper**

Remove corn husks and reserve. Shave off all kernels and purée in food processor. Pass liquid through a sieve and reserve juice. Preheat oven to 325.

In plastic container, whisk eggs with salt completely. Add corn juice and cream; chill in refrigerator for 10 minutes. Skim foam off the top of the liquid, pour into 18 (2-inch) molds, and bake in a water bath, covered, until firm (about 25 minutes). Be careful not to overcook, as flan will not be creamy. Cool to room temperature and turn each flan out of the mold into a reserved husk, tying shut with a strip of husk.

In a non-reactive pan, heat an ample amount of olive oil, add mushrooms, and season with salt and pepper. Lower heat and cook until tender. Meanwhile, steam tamale in husk just to warm. Split husk down the middle with a razor, pull back husk and garnish with mushrooms.

