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FRESH CORN FRITTERS WITH GRILLED SHRIMP AND CHIPOTLE CHEVRE

- 4 oz. chevre (French-style goat cheese), softened
- 1/2 of a canned chipotle pepper, minced
- 2/3 cup flour
- 1/2 tsp. salt
- Dash of cayenne
- 1/2 tsp. cumin
- Oil
- 1 egg yolk
- 1/3 cup milk
- 3 ears of corn (about 2 cups kernels)
- 2 egg whites
- 8 large raw shrimp, peeled

In a small bowl, combine goat cheese and chipotle pepper and mix well; set aside.

In a medium bowl, combine flour, salt, cayenne and cumin; stir well. Add 2 teaspoons oil, egg yolk and milk and whisk until smooth. Set aside.

Peel corn and place an ear on end in a bowl. With a sharp knife, cut the kernels from the cob. Repeat with remaining ears. You should have about 2 cups kernels. Stir the kernels into the batter.

In a clean bowl, beat the egg whites with an electric mixer until stiff. Fold gently but thoroughly into the corn batter.

Heat about 4 tablespoons oil in a large skillet. For each fritter, drop two rounded tablespoons of batter into skillet, spreading the mixture into a 3-inch disk with the spoon. Cook over medium-high heat until brown on both sides. Drain on paper towels, and keep warm in a 200-degree oven.

Grill the shrimp over medium-hot coals, or cook in the fritter skillet just until no longer translucent.

To assemble the dish, place two overlapping fritters on each of four salad plates. Place a dollop of the goat cheese mixture in the center, and garnish each plate with two shrimp. Serves 4 as an appetizer.