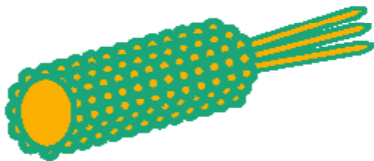


SERVES 4



MEXICAN GRILLED CORN

MEXICO



- 4 ears of corn
- 120ml mayonnaise
- 375ml sour cream
- 30g freshly chopped coriander leaves
- 100g freshly grated Parmesan cheese
- 1 lime, juiced
- Red chilli powder, to taste
- 2 limes cut into wedges, for garnish

MEXICAN GRILLED CORN MEXICO



Remove the husks of the corn but leave the core attached at the end so you have something to hold onto. Cook on a hot BBQ or cast iron griddle pan until slightly charred. Turn it so it gets cooked evenly all over.

Mix the mayonnaise, soured cream and coriander together. Grate the Parmesan in another bowl.

While the corn is still warm cover with mayonnaise mix. Squeeze lime juice over the corn and shower with Parmesan.



ShelterBox