

ELOTES, OR GRILLED MEXICAN CORN

Ingredients

- 4 ears of corn, husks removed
- 1 tbsp Kewpie mayonnaise
- 1 1/2 limes, juiced
- 1/2 teaspoon chilli powder (optional)
- 75g feta, crumbled
- Small handful coriander, chopped

Method

Bring a large pot of salted water to the boil. Boil corn ears for 1 minute, then remove.

Heat a grill or skillet to high heat. Grill corn, turning occasionally, until kernels begin to char. Continue until all sides are charred, around 5 minutes.

Combine mayonnaise, lime juice and chilli powder in a bowl. Season to taste.

Brush hot corn with mayonnaise mix and top with feta and coriander.