

MEXICAN GRILLED CORN

What you need

2 ears of corn
1 tbsp American mayonnaise
1 tsp Kewpie (Japanese) mayonnaise
2 tbsp Queso Fresco (may be substituted with Queso Cotija, Goat's cheese or Danish Fetta)
Zest of one lime
Cracked black pepper, to taste
Chilli powder, to taste
Cayenne pepper, to taste

Yields 4 side serves

Preparation 10 minutes

Cooking 30 minutes

What to do

1. Preheat oven to 180°C/375°F. Peel the corns and place in a roasting pan. Add a little bit of water in the pan to steam the corn a little, and to protect the pan from burning.
2. Mix the two types of mayonnaise and some cracked black pepper. Place the corns in the oven while hot, and bake them 15 minutes until the kernels are bright yellow and slightly translucent. Finishe the corns under the grill for another 5–10 minutes to get some color.
3. Spread a small amount of the mayonnaise mix on the corns using a spatula, and roll them in the crumbled cheese & lime zest. Sprinkle some chilli powder and cayenne pepper to taste.

Notes

If you like your corn really burnt, you can brush some oil on the surface. Try this recipe with different kinds of cheese for a twist.