

MEXICAN CORN ON THE COB

Equipment needed –

Large saucepan, colander, small knives, chopping boards, measuring cups, measuring spoons, small bowl, pastry brushes, grater and 3 serving platters.

Ingredients from the Garden –

- 10 cobs of corn
- 4 limes cut into wedges

Ingredients from the Pantry –

- 1 cup of finely grated parmesan cheese
- 1 teaspoon of cayenne pepper
- 4 teaspoons of smoked paprika
- 2 teaspoons of sea salt flakes
- 1 cup of Kewpie mayonnaise

What to do –

1. Bring a large pot of water to the boil.
2. Remove the husks from the corn.
3. Add the corn and cook for 8 minutes or until the corn is tender.
4. Meanwhile to make the sauce, measure out the Kewpie mayonnaise into a small bowl.
5. Measure out the smoked paprika and add to the bowl with the mayonnaise. Mix well to combine and set aside.
6. Meanwhile measure out the salt and cayenne pepper into a small bowl. Mix well to combine and set aside.
7. Grate the parmesan cheese and set aside.
8. Cut the limes into wedges and set aside.
9. Once the corn has been cooked, drain well.
10. To serve, brush the corn with a tablespoon of the mayonnaise, sprinkle over the spice rub and roll in the parmesan cheese. Serve with a wedge of lime.

Serves –

- 28 students.