



Recipe of the Week

GRILLED SWEETCORN WITH PAPRIKA & CUMIN

This recipe is specifically for the barbecue – nothing beats the chargrilled flavour of sweetcorn on the barbecue.

Ingredients

6 whole sweetcorn, husks on
3 tbsp mayonnaise or aioli
1 tsp sweet paprika
1 tsp cumin seeds
Zest and juice of ½ lemon
Salt & pepper
Good Parmesan to serve

Method

1. Pull husks back from sweetcorn, but don't remove them (you can use them as handles when eating). Remove and discard silk threads. Soak corn in a sink or container of cold water for about an hour. Remove and shake off any excess water.
2. Take a lidded pot large enough to fit the corn, fill with water and bring to a gentle simmer over a medium heat.
3. Add the corn and cook for no more than 10 minutes. Drain and cool a little.
4. In a small bowl, combine mayo, paprika, cumin, lemon zest and juice, a little bit of salt and pepper and combine.
5. Using your hands, liberally smear mixture over the cob.
6. Heat barbecue or a hot grill to high. Place sweetcorn on grill and cook all over for about 6-7 minutes until the entire surface has been caramelised.
7. Remove from heat, transfer to a serving platter and finely grate a generous amount of Parmesan over the top. Serve immediately.

Recipe courtesy NZ Gardener 2018 Garden Diary (Sunday magazine, Sam Mannerling)