



# MEXICAN CORN ON THE COB

## Mexican corn on the cob

- 3 corn on the cob, broken in half
- 1/2 tsp cayenne pepper
- 1 tsp smoked paprika
- 1 tsp sea salt
- 100ml mayonnaise
- 1 tbsp chipotle paste
- 50g parmesan cheese, grated
- 2 limes, cut into wedges
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1. Remove any husk from the corn and place into boiling salted water. Cook for 10 minutes or until the corn is soft.

2. Meanwhile mix the cayenne pepper, smoked paprika and salt together before adding the mayonnaise and chipotle paste.

3. When the corn are cooked, drain them from the water and place on absorbent paper to dry. While warm brush with the chipotle mayo, sprinkle with the parmesan cheese and the spice salt.

4. Skewer each one with a wooden skewer and serve with lime wedges.