

Olive



# SWEETCORN

# MASALA SWEETCORN

## INGREDIENTS

4 CUPS SWEETCORN KERNELS  
3 TBLS BUTTER  
1 TEASPOON LEMON JUICE  
2 TBLS BLACK PEPPER  
3 PINCHES GARAM MASALA  
SALT TO TASTE  
1/2 TSP CHILLI FLAKES  
CHOPPED FRESH CORIANDER

## METHOD

- SWEET CORN KERNELS TINNED (IF FRESH TAKE OFF HUSKS AND BOIL FOR 6 MINS )
- MELT BUTTER IN PAN
- ADD KERNELS AND COOK FOR 2 MINS UNTIL BUTTER ABSORBED
- TRANSFER TO MIXING BOWL, ADD CHILLI, LEMON JUICE, BLACK PEPPER, GARAM MASALA AND SALT TO TASTE
- ADD CHOPPED CORIANDER AND MIX WELL
- SERVE WARMED WITH FLAT BREAD OR CHAPATTI

# BUTTERED PARMESAN AND PESTO CORN COBS

## INGREDIENTS

4 WHOLE FRESH CORN COBS  
100g BUTTER  
25g RED PESTO  
1/4 TSP BLACK PEPPER CRACKED  
1/4 TSP SALT  
100g GRATED FINE PARMESAN CHEESE  
FRESH FLAT PARSLEY FINELY CHOPPED

## METHOD

- COOK CORN COBS FOR 6 TO 7 MINS IN BOILING RAPID WATER UNTIL TENDER
- DRAIN AND DRY, LEAVE TO COOL OFF A LITTLE
- MIX ALL INGREDIENTS TOGETHER TO FORM A LOOSE PASTE
- CHAR GRILL CORN COBS SLIGHTLY UNTIL A LITTLE GOLDEN
- COVER EACH COB IN THE CHEESE PESTO MIX AND BAKE HIGH OVEN FAN 250 6 -8 MINS UNTIL HOT AND COLOURED, POUR ANY EXCESS JUICES BACK OVER CORN COB
- SERVE ON ITS OWN OR AS A SIDE