



Episode 9 - Recipes

Mexican Street Corn

INGREDIENTS

- Corn on the Cob (6)
- Extra virgin olive oil
- Sea Salt & Pepper
- Limes (2)
- Veganise (or Mayo) 1/4 cup
- Cilantro - 1/4 cup
- Garlic - 2 cloves minced
- Cojita Mexican cheese
- Chilli powder (to taste)



DIRECTIONS

1. Wash corn and allow to dry (or pat dry with a towel if in a hurry)
2. Preheat grill to a medium high heat
3. Brush extra virgin olive oil on corn and sprinkle with S&P
4. Grill corn - just too get grill marks - not too long (max 10 min), it's best when it's crunchy and the corn is fresh
5. Mix together - juice of one lime, veganise, garlic. Brush onto corn
6. sprinkle Cojita cheese, cilantro and chili powder over the top - squeeze a little more lime juice over the top.

*** NOTE: I forgot the chili powder when I made it for the show. It is a critical ingredient.