

STEAMED CORN COBS WITH PAPRIKA AND LIME BUTTER

EQUIPMENT

CHEF'S KNIFE, FOOD PROCESSOR, SPOONS, ALFOIL, LARGE PERFORATED TRAY

INGREDIENTS

2-4 COBS OF CORN, 60GM SOFT BUTTER, 5GM SMOKED PAPRIKA,
5-6 SPRIGS CORIANDER, ½ LIME JUICED, SALT FLAKES

METHOD

PLACE THE BUTTER, CORIANDER, PAPRIKA, LIME JUICE AND SALT INTO A FOOD PROCESSOR AND BLITZ UNTIL WELL COMBINED AND SMOOTH.

CUT SHEETS OF FOIL DOUBLE THE SIZE OF THE CORN AND PLACE THEM ON THE WORKBENCH.

PLACE A COB OF CORN ONTO THE FOIL AND SPOON A GENEROUS AMOUNT OF BUTTER ONTO THE SURFACE OF THE CORN, SMOTHER THE ENTIRE COB WITH BUTTER AND WRAP EACH COB TIGHTLY AND SET ASIDE.

PLACE THE WRAPPED CORN COBS ONTO A PERFORATED TRAY AND INTO A PRE-HEATED OVEN STEAM SETTING 100 °C FOR 18 MINUTES.

ONCE COOKED REMOVE THE CORN FROM THE OVEN AND CAREFULLY UNWRAP THE COBS. PLACE THE COBS ONTO A SERVING PLATTER AND POUR OVER THE MELTED BUTTER THAT HAS POOLED IN THE FOIL.

SPRINKLE OVER SOME FRESH CHOPPED CORIANDER AND SERVE.

HINTS & TIPS

- THIS RECIPE USES WHAT YOU WOULD CALL A COMPOUND BUTTER. YOU CAN USE ALMOST ANY FLAVOUR IN THE BUTTER TO IMPART SOME FLAVOUR IN YOUR FISH OR VEGETABLES WHILE THEY ARE COOKING AND YOU HAVE A READY MADE SAUCE ON THE COOKING PROCESS IS FINISHED.

- THIS RECIPE WORKS WELL AS AN ACCOMPANIMENT TO BARBEQUED BEEF, FISH OR POULTRY.