

MEXICAN ELOTES

Elevate your corn on the cob with this classic Mexican dish!

Serves 6

INGREDIENTS:

50g butter
1 clove garlic
crushed
cayenne pepper
6 corn on the cob
husks removed
50g cotija or feta
crumbled
a small bunch coriander
chopped
to serve lime wedges
100g soured cream
50g double cream

DIRECTIONS

To make the crema, mix the soured cream and double cream with 1/4 tsp salt. Cover, and leave at room temperature for 3 hours. Keep out if using straight away, or chill and keep for up to 3 days.

Light the barbecue, and wait until the coals are grey and the flames have died down. Meanwhile heat the butter with the garlic and a pinch of cayenne in a small pan until melted, and season. Char the cobs for 10-15 minutes, continually turning, until the kernels are tender and lightly charred all over.

Brush the cobs with the melted butter, then spread the crema over evenly. Crumble over the cotija and sprinkle with a good pinch of cayenne pepper. Scatter with coriander and serve with lime wedges to squeeze over.