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GRILLED CORN ON THE COB WITH VEGAN BUTTER, MADE WITH COCONUT BLOSSOM SUGAR AND A SPRINKLE OF CHILLI

Ingredients (8 corn cobs)

- 1 Fresh red chilli
- 125 g Mild vegan butter
- 2 tbsp Coconut blossom sugar (Amanprana Gula Java Brut)
- ½ tsp Fleur de sel (Khoisan fleur de sel)
- 8 Corn cobs (sweetcorn) Olive oil for the baking rack and for oiling (Amanprana Verde Salud)

Preparation

Preparation: Grilled corn on the cob with vegan butter

Remove the seeds from the chilli and cube finely. Combine the chilli with the vegan butter, coconut blossom sugar and fleur de sel. Form the mixture into a roll of chilli butter and leave in the fridge for 2-3 hours or until firm.

Boil the corn cobs in water for 15 minutes. Turn whenever necessary. Leave the corn cobs to drain while you start up the barbecue. Rub some oil onto the barbecue grill and cook the corn cobs on the hot grill (or in a grill pan) at a medium-hot temperature for 10 minutes. Turn from time to time. When the corn cobs are on the serving plate, cut the coconut blossom & chilli butter into slices and allow to melt over the grilled sweetcorn before eating. Bon appetit!

Gluten free



Vegetarian



Vegan



Raw food

