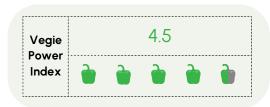
## Elote







Recipe classification	ACT	NSW	NT	QLD	SA	TAS	VIC	WA
	Green	Everyday	Green	Green	Green	Green	Green	Green

PREP/COOKING TIME: 35 MINUTES BASED ON: 8 SERVES

SERVES 8	SERVES 16	SERVES 32
4	8	16
50 ml	100 ml	200 ml
1 tbsp	2 tbsp	4 tbsp
2 tsp	4 tsp	8 tsp
1/4 tsp	1/2 tsp	1 tsp
1 tsp	2 tsp	4 tsp
1/4 cup	1/2 cup	1 cup
4 tbsp	8 tbsp	16 tbsp
1 tsp	2 tsp	4 tsp
1 tsp	2 tsp	4 tsp
	4 50 ml 1 tbsp 2 tsp 1/4 tsp 1 tsp 1/4 cup 4 tbsp 1 tsp	4 8 50 ml 100 ml 1 tbsp 2 tbsp 2 tsp 4 tsp 1/4 tsp 1/2 tsp 1 tsp 2 tsp 1/4 cup 1/2 cup 4 tbsp 8 tbsp 1 tsp 2 tsp

## **METHOD**

- 1. Preheat the oven at 200°C.
- 2. Cut the corn cobs into pieces. To do this, stand each corn cob up vertically, cut the corn cobs in half, then cut each half into quarters.
- 3. In a small bowl add the oil, mayonnaise, paprika, pepper and garlic powder, stirring well to combine.
- 4. Using a pastry brush, brush the spiced oil onto the corn pieces and lay them on a baking tray lined with baking paper.
- 5. Place into the oven for 20-25 min or until curly, brown, and crispy.
- 6. Place into a bowl and sprinkle with fresh coriander and parmesan cheese. Finish by squeezing fresh lime and lemon juice on top.

## **SAFETY TIP**

When cutting corn cobs, be careful and always have the flat side of the corn down on the chopping board when cutting the halves into quarters.