

What Katie ate...

SWEETCORN WITH CHIPOTLE + BASIL LIME BUTTER

YOU WILL NEED

4 fresh corn cobs
150g butter, softened to room temp
4 plump garlic cloves, peeled + minced
large handful fresh basil, finely chopped
1/2 tsp good -quality mexican chipotle paste
1/2 tsp dried chilli flakes
Juice + zest 2 limes
Good-quality olive oil
Maldon sea salt flakes, crushed
Freshly ground black pepper

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SERVES 4

What Katie ate...

SWEETCORN WITH CHIPOTLE + BASIL LIME BUTTER

Preheat oven to 180° C/350° F.

Wrap sheets of tin foil around the husks, dampen husks first under running cold water and secure well leaving only the corn cob/kernels exposed, rub cobs with some olive oil and place on a baking tray.

Roast in oven for 40-45 mins or until cooked through.

Into a bowl add softened butter, minced garlic, chopped basil, chipotle paste, chilli flakes, zest and lime juice. Combine together very well.

Serve butter smeared on warm corn.