

## Justin Narayan's Elote Ribs



Preparing a Valentine's Day meal at home has never been easier thanks to Justin Narayan's zesty and flavoursome entrée.

*Recipe supplied by Justin Narayan.*

### **Ingredients**

Lime Mayo:

1/4 cup mayo

Juice of 1/2 lime

Corn:

2 cobs of corn

Seasoning:

1 tsp cumin powder

1 tsp chilli powder

1 tsp smoked paprika

1 tsp brown sugar

1 tsp salt

Garnish:

30g Greek feta (dried between paper towels, then finely crumbled)

Small bunch of coriander, finely chopped

**Method:**

1. For the lime mayo, add the lime juice to the mayo. Taste and adjust.
2. For the seasoning, mix all the spices, salt and brown sugar in a bowl. Set aside.
3. To prep the corn, peel and remove the husks, then slice each cob in half lengthwise and into quarters along the core to create ribs (8 ribs per cob).
4. Boil for 3 minutes, then drain on paper towels. Place onto a heatproof tray and, using a blowtorch, char the corn. If you don't have a blowtorch, place under a preheated grill for 1-2 minutes until charred.
5. To serve: Brush the corn ribs generously with lime mayo, sprinkle evenly with seasoning and place 3 ribs in a serving boat. Top with crumbled feta and a sprinkle of coriander.