

Mexican Corn with spicy cheese

Total time **45 mins**

INGREDIENTS

10 portion(s)

Corn:

10 corn on the cob
300 ml Kikkoman Teriyaki Glaze

Topping:

500 g mayonnaise
300 g sharp cheddar, grated
100 g fresh coriander, finely chopped
150 g spring onion or chives, finely chopped
1 chilli pepper, chopped (optional)
2 tbsp lemon zest
1 tsp smoked paprika
1 tsp sweet paprika
1 tsp ground cumin
1 tsp ground coriander
1 tsp salt
1 tsp sugar

PREPARATION

Step 1

Corn: Brush corn with Kikkoman Teriyaki Glaze and wrap in aluminium foil. Grill or bake in the oven for 20-30 minutes, turning regularly.

Topping: Mix lemon zest with paprika, cumin, coriander, salt and sugar. Unwrap the corn and spread with mayonnaise. First sprinkle cheese then herbs and spices.

To serve: Add chopped chilli for extra spiciness.