

Recipe No 4 – by Mike McCarten, our resident chef

Charred sweetcorn, nduja butter, herbs & feta

2 Whole Corn Cobs
35g Nduja* (See note below)
20g Fresh Basil
20g Fresh Mint
½ Garlic Clove
1 Whole Lime
35g Salted Butter
1 Tbsp Olive Oil
Feta Cheese
Sea Salt



The above quantities are sufficient for TWO

Method

Bring a large pan of salted water to the boil (big enough to fit two corn cobs in).

Remove the corn husk. Place your corn into the boiling water and boil for 12 minutes.

Drain the corn and pat dry.

Finely chop the fresh basil, mint and ½ garlic clove. Add to a small mixing bowl, with the juice of 1 lime and 1 tbsp olive oil. Stir and keep to one side.

Heat a frying pan over a medium heat, lightly brush your corn with olive oil and place in the frying pan. Rotate your corn every couple of minutes, you want to achieve some nice charred black spots on your corn. This will take roughly 8-10 minutes.

Add Nduja and salted butter together in a small saucepan, heat over a low heat until the nduja and butter have melted together. It will have a sauce like consistency.

Plate your charred corn cob and pour over nduja butter. Add a few spoonfuls of your herb mix and finish by crumbling feta cheese over your corn.

Tuck in and enjoy. Maybe with some kitchen roll to hand, it's a messy one.

*Nduja is a spicy spreadable pork sausage. Tesco currently stock it in their fridge aisle near the chorizo, cured meats etc.