

**Bob Hart's Roasted Chilli Corn**

*\* Recipe courtesy of Heat & Smoke by Bob Hart*

**Ingredients****For the Chilli Mayonnaise**

4 whole chillies from a can of chillies in adobo sauce  
8-10 tbsp good quality mayonnaise  
2 tbsp sour cream

**For the Corn**

As many corn cobs (with husks) as you need  
A generous slab of parmesan cheese

**Directions**

Step 1 – Remove any stems from the chillies and then finely chop, seeds and all. Add a spoonful or two of the adobo sauce, then combine with the mayonnaise and sour cream and set aside.

Step 2 – Peel back the husks of the corn, leaving them attached to the cob. Remove and discard any silk from the cobs. Finely grate a generous amount of parmesan cheese and set aside.

Step 3 – Using a hot grill set for direct grilling, position the cobs – neither oiled nor seasoned on this occasion – on the grill, perpendicular to the grill bars, and with the husks protruding from the hood when you lower it.

Step 4 – After a minute and a half, raise the hood, turn the cobs through a quarter of a turn by twisting the ponytails, and lower the hood. Do this each minute for about 6 – 8 minutes, or until the cobs are golden and flecked with blackened kernels. Lift the cobs off the grill and onto a platter.

Step 5 – To serve the corn, brush each hot cob with the chipotle mayo and sprinkle with the parmesan.

And no, don't think too hard about it before you have tasted it. *Because you are about to be amazed...*

Vale Bob Hart - 10/12/1943 - 21/04/2025

