

Raciones para 2

2
Corn cob

100 g
Butter

20 g
Siracha sauce

1
Garlic clove

20 ml
Sour cream

50 g
Feta cheese

Coriander

- 1 Melt butter and mix with hot sauce and chopped garlic. We used the siracha sauce, it's not Mexican, but it is very easy to find. You can use the hot sauce of preference as well.
- 2 Spread this sauce on the cobs and bake 40 min at 180 degrees.
- 3 Take the cobs out of the oven and serve with sour cream, coriander and fresh cheese. In our case we used feta cheese because of its salty flavor that contrasts nicely with the sweetness of the cob, but other types of fresh cheese also combine well.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/mazorcas-de-maiz-al-horno-a-la-mexicana-con-salsa-picante/>

