

# Grilled corn cobs with feta cheese and chipotle

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## Consejo del chef

Add some lime slices and the chipotle mayonnaise.

## Raciones para

4 Cooked corn cobs

Butter

Feta cheese

Coriander

Lime

1 Egg

200 gr Sunflower oil

10 White wine vinegar

1 Chipotle chilli in adobo /  
Chipotle sauce

- 1 For the chipotle mayonnaise, combine egg, chipotle, and vinegar in a beaker with a dash of oil. Whisk with a hand blender without moving it until the mix starts to thicken.
- 2 Then, add sunflower oil little by little while you keep blending and begin to move it. Blend until the oil is combined with the rest of the ingredients.
- 3 For the corn cobs, rub them with melted butter and cook on the grill at 200 °C for 3 or 5 minutes. Remove from the grill and top with feta cheese, and coriander leaves to serve.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/mazorcas-grill-queso-feta-chipotle/>

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