

# Grilled corn on the cob with sriracha aioli

COOKING  
LOVERS TESA



## Consejo del chef

Use the vegan sriracha aioli as a side dish,

## Raciones para 4

For the sriracha vegan aioli:

**70 gr** Raw cashews

**3** Cloves of garlic

**50 ml** Olive oil

**2** Teaspoon of agave syrup

**1/2** Lime

**2** Teaspoons of sriracha

**1/2** Teaspoon of chilli flakes

A pinch of ground cumin

Salt

Pepper

For the corn on the cob and serving:

**4** Cooked corncobs

Extra virgin olive oil

Smoked paprika

Fresh coriander

- 1** For the aioli, cook the cashews together with the cloves of garlic on the side burner for 15 minutes.
- 2** Drain them, put them in a mortar and mash until you have a paste. Add the rest of the ingredients, mix until well-combined, and set aside.
- 3** Cook the corncobs on the barbecue over high heat, brushed with oil to prevent sticking, until golden brown.
- 4** Serve with some more olive oil, sprinkled with paprika all over, and garnish with fresh coriander.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/mazorcas-de-maiz-a-la-parrilla-con-alioli-de-sriracha/>

