

Grilled corn on the cob with sriracha aioli

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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

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

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