

Grilled Corn with Cashew Dip

30—35 Min

Ingredients 4 Portions

= Kotányi Produkte

4 pcs.	Corn on the cob
2 tbsp.	Olive oil
7 tbsp.	Parmesan, grated
1 tbsp.	Cilantro, fresh, chopped
1 tsp.	Paprika, Smoked
1 tsp.	Garlic Granules

For the cashew dip

3 tbsp.	Cashews
2 tbsp.	Sour cream
1 pinch	Sea Salt, Coarse

Preparation

1. To make the cashew dip, soak the cashews in water for at least 2 hours. Then drain and blitz with the sour cream, some water and a pinch of sea salt in a mixer until smooth.
2. Then heat up some water with a pinch of salt in a tall pan. Cook the corn on the cob over a low heat until soft and allow to drain off.
3. Now pat the corn on the cob dry with a piece of paper towel, brush with olive oil and rub with a little garlic powder. Grill over direct heat for around 5 to 10 minutes equally on all sides.
4. Then garnish the corn generously all over with the cashew sauce. Season with Parmesan, a pinch of smoked paprika and chopped cilantro.