



SWEETCORN TACOS

Prep: 45 mins + preheating of the barbecue – Makes 6 tacos for 2 people – Easy

2 corn on the cob, uncooked
20g butter, melted
½ red onion
50g mayonnaise
1 tsp sriracha sauce
½ lime
6 mini tortilla wraps
chopped salad greens or iceberg lettuce, to serve
100g feta
chopped coriander, to serve
salt

Light the barbecue and wait until it's at a medium heat; this should take about 30 minutes. You can tell it is ready when the embers are glowing.

Remove the husks (if there are any) from the corn on the cob, wash and pat dry. Place each cob on a piece of foil and brush all over with melted butter. Sprinkle with salt and wrap the cobs in the foil.

Put the corn parcels on the barbecue and grill for 20 minutes, turning regularly.

While the corn is on the grill, prepare the rest. Finely chop the red onion and set aside. In a small bowl, mix the mayonnaise with the sriracha. After 20 minutes, take the corn off the barbecue and remove the foil. Put back on the barbecue and grill for another few minutes, turning regularly so the corn gets some char marks.

Place a soup bowl upside down into a wide mixing bowl so that it sits inside the bowl like a cupola. Place one corn on the cob on the base of the soup bowl and cut down along the length of the cob so that the corn kernels fall into the bowl. Alternatively, place the corn on the cob on a chopping board and shave the kernels off on there; this will be messier though, as the kernels tend to spill everywhere.

Remove the soup bowl and mix the corn kernels with the chopped red onion. Add the juice of half a lime, the sriracha mayonnaise and sprinkle with salt. Mix until the kernels are evenly coated.

Put the tortilla wraps on the barbecue and grill for a few seconds on both sides.

Transfer the tortilla wraps to plates and top each with a bit of salad leaves and corn kernels. Crumble some feta over each tortilla, then top with some chopped coriander.