



Thinking of you
Electrolux



RECIPES by
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APPETIZER

GRILLED CORN WITH WHITE CHEESE

I really enjoy the smoky flavor that grilling creates but I don't always have the luxury of being able to go outdoors and work up a grill, so I make simple-to-grill dishes like this indoors, with an Electrolux electric grill. It comes in handy if you want to make quick, grilled dishes.

INGREDIENTS

10 pc Corn (Husk on)

Compound Butter

150 g Butter (Unsalted)
20 g Garlic (Paste)
5 g Coffee (Instant Powder)
2 g Salt
1 g Pepper
10 g Paprika
1 g Oregano

Garnish

100 g White cheese (Goat or Carabao)
10 g Parsley (Chopped)



PROCEDURE

Mix compound butter in a food processor.

Open corn husk but do not pull off. Once the corn kernels are exposed spoon in 1 teaspoon of compound butter and spread around. Close husk around corn again and repeat process until all the corn has been done.

Place on your Electrolux grill and grill for 10 minutes. Turn regularly to ensure you do not burn the corn. Once the corn is cooked, remove the husk and place it in a container. Melt some compound butter in a pot and brush some more on the corn. Break apart the cheese and sprinkle over corn with chopped parsley.