



WHAT YOU WILL NEED

AVAILABLE IN COLES AND WOOLWORTHS



[CLICK TO WATCH](#)

@hayden_quinn

Sweet Corn with Hot Chilli Honey Butter, Feta & Coriander

Prep: 10min **Cook:** 15min **Serves:** 6

The perfect side to go with your Hot Chilli Honey & Chipotle Glazed Ham.

The punchy flavours in this recipe will get the taste buds dancing and your guests diving in for more and more!

INGREDIENTS LIST:

- 6 whole ears of corn
- 4 tbs Capilano Hot Chilli Honey, plus extra for drizzling
- 75g Pepe Saya smoked butter, room temperature
- 2 tsp smoked paprika
- Sea salt, to taste
- 75g Greek Feta*, crumbled
- ½ cup coriander, finely chopped

METHOD:

Step 1.

Heat a barbecue, chargrill or cast iron griddle pan on medium-high heat. While the grill is warming, fold husks back, removing any corn silk, to expose the kernels and tie the husk with kitchen string. Cook corn, turning occasionally, for 10 mins or until lightly charred.

Step 2.

While the corn is cooking, prepare the Hot Chilli Honey butter by whipping together all the butter ingredients in a small bowl. Having room temp butter here is key. Cover and set aside until corn is cooked and ready for the butter.

Step 3.

Once corn is cooked, tender and lightly charred, remove to a serving dish and brush over the room temperature butter, turning the corn to ensure the whole cob is coated. Allow to cool slightly before garnishing with crumbled feta and coriander.

Notes:

This recipe is the perfect accompaniment for Hayden's take on Honey Ham!

*Ensure the feta you buy is hard/firm so that you can crumble over the corn.



Check out Hayden's Hot Chilli Honey & Chipotle Glazed Ham.

[GET THE RECIPE](#)



Hayden's Leftover Ham Cubanos make a tasty Boxing Day sanga!

[GET THE RECIPE](#)

CAPILANO.

CREDITS: Recipe: Hayden Quinn Photo Video: Toby Fenn Styling: Breda Fen