

30 minutes

Serves 4

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Chakalaka corn

Ingredients

- 1 pack (4) Corn on the cob
- Glug of olive oil blend
- Salt and milled pepper
- 1 can (410g) chakalaka

Method

1. Prepare medium-hot coals, you should be able to keep your hand above the grid for 8-10 seconds.
2. Brush corn lightly with oil and season.
3. Braai corn for about 12-18 minutes, turning occasionally, until charred and cooked through.
4. Top with dollops of chakalaka.

Parmesan & herb butter corn

Ingredients

- ½ block (250g) butter, softened
- 3 Tbsp (45ml) parsley, chopped
- 1 tsp (5ml) chilli flakes
- Parmesan, grated, for serving
- 1 pack (4) Corn on the cob
- Glug of olive oil blend
- Salt and milled pepper

Method

1. Prepare medium-hot coals, you should be able to keep your hand above the grid for 8-10 seconds.
2. Combine softened butter, parsley and chilli flakes.
3. Brush corn lightly with oil and season.
4. Braai corn for about 12-18 minutes, turning occasionally, until charred and cooked through.
5. Serve with dollops of butter and fresh gratings of parmesan.

Avo & chilli corn

Ingredients

- 1 avocado
- ½ tub (125g) plain cream cheese
- Juice (30ml) of ½ lemon
- Salt and milled pepper
- 1 red chilli, sliced
- 1 pack (4) Corn on the cob
- Glug of olive oil blend

Method

1. Prepare medium-hot coals – you should be able to keep your hand above the grid for 8-10 seconds.
2. Blitz together avocado, cream cheese and lemon juice.
3. Season and fold through chilli. Set aside.
4. Braai corn for about 12-18 minutes, turning occasionally, until charred and cooked through.
5. Serve dollops onto braaied corn.

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