

30 minutes

Serves 4-6

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Ingredients

- ½ cup (125g) butter, softened
- Juice (60ml) and grated peel of 1 lemon
- ½ cup (35g) finely grated parmesan + extra for serving
- 1 punnet (12) corn cobettes
- Salt and milled pepper
- Chopped parsley, for serving

Method

1. Combine butter, lemon and parmesan.
2. Chill to firm up slightly.
3. Grill corn cobettes on the braai or in a griddle pan until chargrilled all over, about 15 minutes.
4. Season and serve immediately with dollops of butter, a sprinkling of parmesan and fresh parsley.

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