

45 minutes

Serves 6-8

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Ingredients

North African chermoula:

- 1 punnet (20g) parsley, finely chopped
- ¼ cup (60ml) olive oil
- Juice (60ml) and grated peel of 1 lemon
- Salt and milled pepper
- ½ punnet (10g) fresh mint, chopped
- 2 tsp (10ml) smoked paprika
- 1 tsp (5ml) each ground cumin and chilli flakes
- Glug olive oil
- Pnp sweetcorn riblets with chakalaka spice or 2-4 mielies, cut into quarters

Method

1. Combine all ingredients for the chermoula and set aside.
2. Coat riblets in oil and season.
3. Cook over medium coals until cooked through and slightly charred.
4. Serve drizzled with chermoula.

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