

ELOTE



INGREDIENTS

CREMA

- 1 cup buttermilk
- 3 cup heavy cream

ELOTE

- 6 ears corn, husks and silk removed
- $\frac{3}{4}$ cup crumbled Cotija cheese
- 2 each lime, cut into wedges

CHILI OIL

- 3 tablespoons vegetable oil
- $\frac{1}{2}$ teaspoon chili powder
- $\frac{1}{4}$ teaspoon salt

CREAMY SAUCE

- $\frac{1}{4}$ cup Mexican crema
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup chopped cilantro
- zest from 1 lime
- 1 tablespoon lime juice
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon chili powder
- $\frac{1}{4}$ teaspoon cayenne pepper
- $\frac{1}{4}$ teaspoon ground cumin
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{8}$ teaspoon smoked paprika

INSTRUCTIONS

- Whisk the ingredients for the crema together and leave covered at room temperature for 3 days.
- In a bowl, whisk together the chili oil ingredients, then pour onto a large plate.
- Add corn one piece at a time and brush evenly in oil.
- Heat the grill to high. Once hot, add corn. Cook 2-3 minutes on each side, rotating the corn until all sides are lightly charred, about 10-12 minutes (closing the lid in between rotations).
- In a bowl, add all the creamy sauce ingredients and whisk together, then pour onto a large plate.
- Spread cheese crumbles on a separate plate. Set aside.
- Working with one piece of corn at a time, transfer the corn to the plate with the creamy sauce and brush to evenly coat. Transfer corn to the second plate and sprinkle the cheese all over the corn (I do not recommend rolling the corn as it clumps together with the sauce).
- Garnish with lime.

CHEF TIPS

Refrigerate crema for up to 2 weeks.

Recipe by Oracle Redwood Shores, 500 Cafe Chef Manager, Thomas Pierucci