

# Secretts Husk Roasted Corn with Whipped Spiced Herb Butter



# Secretts

LOVE FOOD AS MUCH AS WE DO

ESTD SINCE 1908

Our corn is super sweet and picked fresh everyday for the farm shop when in season. One of the most delicious ways to cook corn is whole in its husk, in the oven or on a BBQ. To prepare the corn you simply fold back the leaves without removing them to remove the silk. This is inedible and comes off easily when the corn is ripe. Fold back the leaves to cover the corn and tie the top with string this keeps the corn covered during cooking and stops the leaves curling up which also protects the corn from burning.

## Ingredients

**Preheat the oven to 190°C / Gas Mark 5 or cook on a pre-lit BBQ.**

- 6 ears of corn, with outer leaves in tact
- 2 tablespoons rapeseed oil
- 1 red onion, finely chopped
- 2 cloves smoked garlic, chopped
- 1 dessertspoon of mixed chopped garden herbs (we used thyme, sage & chives)
- 2 teaspoons smoked picante Spanish paprika
- 1 teaspoon toasted cumin seeds, crushed
- 2 teaspoons ancho chili powder
- 1 x 250g pack of butter, at room temperature
- Salt and freshly ground black pepper (use smoked salt for extra flavour)



## Method

Trim the outer leaves leaving enough in tact to protect the corn during cooking. Remove the silk and pull the leaves back over the corn and tie securely with string. Place the corn in a baking tray in the oven or on the BBQ. Roast in the oven for 30 minutes. A BBQ should take 20 minutes but turn every few minutes. While the corn is cooking make the butter (this can be made in advance but serve at room temperature). Heat the oil in a frying pan and add the onions. Cook for 2-3 minutes and stir in the garlic cook for a 2 minutes, add the spices, herbs and seasoning. Pan fry for 1 minute and add the water and reduce. When cool place in a food processor with the butter and blend until smooth or in mixing bowl of a stand mixer and whisk until light and fluffy. Place in a serving dish to serve with the corn.

Remove the husks from the corn and spread on the butter and serve immediately.

