

Summer Sweetcorn Salad

Season: Summer

Serves: 30 tastes in the classroom
or 6 serves at home

Fresh from the garden: coriander, chives or spring onion, corn, lettuce, mint, radishes (optional)

This recipe is perfect for using young, fresh corn. Add some lettuce and herbs to make a really light, fresh summer salad.

Equipment:

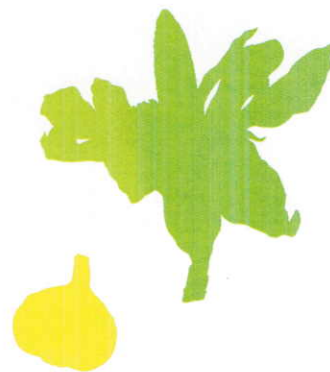
metric measuring
spoons and cups
2 clean tea towels
chopping board
cook's knife
chargrill pan
pastry brush
tongs
whisk
small bowl
serving bowl

Ingredients:

4 corn cobs, husks removed
1 tbsp olive oil
1–2 lettuce heads, such as cos, leaves
separated
1–2 radishes, thinly sliced, to garnish
(optional)

For the dressing:

1 small handful of mint, finely chopped
1 coriander sprig, finely chopped
1 small handful of chives or
1 spring onion, finely chopped
1 garlic clove, finely chopped
¼ cup buttermilk
¼ tsp sea salt, to taste
¼ tsp pepper, to taste



What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Place the chargrill pan over a medium–high heat.
3. Brush each corn cob with olive oil.
4. Place the cobs on the chargrill pan and cook, turning regularly, for 20 minutes until the corn is lightly charred and softened.
5. Remove from the heat and set aside.

To make the dressing:

1. Whisk all of the ingredients in the small bowl and set aside.

To assemble the salad:

1. ***Carefully slice the corn kernels from the cobs.** Transfer to the serving bowl along with the lettuce leaves.
2. Drizzle over the dressing and toss to combine.
3. Garnish with the sliced radish, if using.

