

STEAMED CORN with SPICY ALLIOLI -

JESSE GERNER



Jesse Gerner serves this luscious tapas-style dish at Bomba in Melbourne and it's my belief patrons would picket the street if this signature dish were removed from the menu. Steamed corn is coated in butter, sprinkled with dried corn and laid over a bed of luscious allioli (that's a Spanish version of aioli or mayo, folks!)

Serves: 4 as a starter or tapas-style side dish

Time: 45 minutes



INGREDIENTS

Dried Maize

100 grams dried maize (dried corn kernels or 'corn nuts')
Spicy Allioli (it's Spanish for aioli)

Spicy Allioli

2 egg yolks
1 whole egg
1 tablespoon smoked paprika
1 teaspoon hot paprika
1 tablespoon Dijon mustard
salt
½ clove garlic, finely grated
½ tablespoon white wine vinegar
½ lemon, juice only
1 tablespoon water
500 grams blended oil (a mixture of olive oil and vegetable oil)

Corn

2 corn on the cob
50 grams butter



METHOD

Dried maize

1. Place corn nuts into mixing bowl and blitz **30 sec/speed 10**. Transfer into a bowl and set aside. No need to clean mixing bowl.

Spicy Allioli

2. Place all ingredients except for the water and oil into mixing bowl and blend on **speed 5**. Whilst blending, drizzle the water in through hole in mixing bowl lid to assist with the emulsification process.

3. Slowly drizzle oil in through hole in mixing bowl lid until you hear the emulsion thicken up. Transfer allioli into a bowl and set aside. Clean and dry mixing bowl.

Corn

4. Measure water into mixing bowl and place Varoma into position. Cut off ends of corn and remove husks. Cut cobs in half and place standing upright in Varoma. Place lid into position and steam **16 min/Varoma/speed 1**.

5. Spread allioli over a serving plate. Remove corn from Varoma and stand upright. Season with salt and skewer ends. Roll corn cobs in butter, then roll in dried maize to coat. Place corn cobs on allioli-dressed plate to serve.

Tips

- Buy the dried maize/corn nuts from a nut shop.
- Add an extra tablespoon of water if allioli is too thick.
- A light olive oil may be substituted for the blended oil.
- You'll have allioli left over: put it on sandwiches, burgers and salads.