



# Buttered corn on the braai

Try these delicious toppings for corn.

Less than 30 minutes **Serves:** 6

**Recipe Type:** Light meals

**Main Ingredient:** Vegetables

## Ingredients

### Parmesan & parsley

- 60 ml PnP finely grated parmesan
- 45 ml PnP chopped parsley
- 5 ml PnP crushed garlic
- 60 ml soft butter
- 1 dash milled pepper, to taste

### Chilli & lime

- 3 serrano chillies, finely chopped
- 40 ml juice and zest of 2 limes
- 1 handful PnP chopped coriander
- 60 ml soft butter

### Pesto

- 60 ml PnP basil pesto
- 1 fresh lemon, zested
- 60 ml soft butter
- 1 dash milled pepper, to taste

### Blue cheese

- 60 ml Gorgonzola cheese
- 60 ml soft butter

### Paprika

- 5 ml PnP smoked paprika
- 60 ml soft butter

## Method

### Parmesan & parsley

- Mix finely grated parmesan, chopped parsley, crushed garlic, softened butter and milled pepper together.
- Refrigerate until set.

### Chilli & lime

- Mix finely chopped serrano chillies, juice and zest of limes, chopped coriander and softened butter together.
- Refrigerate until set.

### Pesto

- Mix basil pesto, grated zest of lemon, softened butter and milled pepper together.
- Refrigerate until set.

### Blue cheese

- Mix gorgonzola and softened butter together.
- Refrigerate until set.

### Paprika

- Mix smoked paprika and softened butter together.
- Refrigerate until set.

