

Barbecued Sweetcorn Salad

We served this summery salad at a recent wine club lunch at our Kentucky Road vineyard. It plays well with barbecued meat of any kind and is especially good alongside grilled seafood and chilled pinot gris.

4 sweetcorn cobs
1 shallot, peeled and finely sliced
1 lemon or lime, zested and juiced
1 pinch caster sugar
1 Lebanese cucumber, cut into corn-kernel sized dice
½ punnet cherry tomatoes, quartered
sea salt & pepper to taste
1 tbsp extra virgin olive oil
basil leaves, torn or shredded, to garnish

1. Preheat a barbecue or a ribbed cast iron grill plate and husk the corn.
2. Toss the sliced shallot in the lemon or lime juice with a pinch of caster sugar and set aside to marinate.
3. Lightly brush the corn cobs with oil and grill them, turning frequently so they are partially browned on all sides – a little bit of scorching is good. Set aside until cool enough to handle.
4. Cut the corn kernels away from the cob into a bowl then toss with the cucumber, cherry tomatoes, the marinated shallot and juice. Add zest, salt and pepper and olive oil and combine well. Garnish with basil and serve.

Serves 4–6 as a side

