

Corn grilled with hoisin glaze and coleslaw

By Miele

15 minutes

Preparation time

25 minutes

Cooking time

4

Serves



INGREDIENTS

Corn grilled with hoisin glaze

4 cobs, pre-cooked | quartered
 50 g hoisin sauce
 50 g mayonnaise
 2 tbsp sesame seeds

Coleslaw

100 g mayonnaise
 1 tbsp cider vinegar
 1 tbsp Dijon mustard
 ½ tsp caster sugar
 1 pinch salt flakes
 1 pinch pepper
 ¼ green cabbage, thinly sliced
 ¼ red cabbage, thinly sliced
 2 carrots, coarsely grated or thinly sliced.

Miele accessories

Grilling and roasting insert
 Universal tray

Corn grilled with hoisin glaze

Place the cobs on the grilling and roasting insert in a universal tray and place into the oven on shelf level 2. Bake on Fan Plus at 210 °C with the Crisp function activated for 15 minutes.

Meanwhile, mix together the hoisin sauce and mayonnaise for the glaze. After 15 minutes, brush the corn with the hoisin mixture and cook for a further 10 minutes.

Sprinkle the cobs with the sesame seeds to taste and serve with the coleslaw.

Coleslaw

Mix together the mayonnaise, cider vinegar, mustard and sugar. Season with salt and pepper to taste.

Mix together the white cabbage, red cabbage and carrots. Pour the dressing over the salad and fold in. Set the salad aside until ready to serve.

Additional appliance method

Oven with AirFry.
 Miele's new AirFry function (available in selected ovens) combined with the grilling and roasting insert creates crispier results compared to using the regular Fan Plus setting. The corn can be cooked using the same setting as above but using AirFry. Cooking times may be reduced.

METHOD