

HOW TO USE · CHILLI SALT

CHILLI SALT GRILLED CORN

Salty, chilli and everyday. Corn on the cob with a little heat.

SERVES	PREP	COOK
4	5 min	12–15 min

INGREDIENTS

- 4 corn cobs, husks and silk removed
- 2 tbsp butter, melted
- 1 tsp Chilli Salt (about 6 g)
- Lime wedges, to serve



METHOD (grill)

1. Heat a barbecue grill or chargrill pan to medium-high.
2. Brush the corn with a little of the melted butter.
3. Grill 12–15 minutes, turning every few minutes, until tender and charred in spots.
4. Brush with the remaining butter, then sprinkle over the Chilli Salt.
5. Serve hot with lime wedges.

CHILLI SALT GRILLED CORN

AIR FRYER METHOD

200°C · 12–15 min

Same corn, no barbecue

1. Heat the air fryer to 200°C.
2. Brush the corn with a little melted butter and add it to the basket in a single layer.
3. Cook 12–15 minutes, turning halfway, until tender and golden in spots.
4. Brush with the remaining butter, sprinkle with Chilli Salt and serve.

BBQ / GRILL OPTION

Hot grill, about 250°C

Steak or chops on the grill

1. Brush steaks or lamb chops with oil.
2. Preheat the grill on high for 10 minutes and oil it.
3. Steak: 3–4 minutes a side for medium-rare. Lamb chops: about 3 minutes a side.
4. Rest 5 minutes, then finish with a light sprinkle of Chilli Salt.

FRESH MANGO

2 min

No cooking needed

1. Cut the cheeks from a ripe mango and score the flesh into squares.
2. Push the skin up so the cubes stand out.
3. Sprinkle with a small pinch of Chilli Salt and a squeeze of lime.

OTHER WAYS TO USE IT

→ Sprinkle over fried, poached or scrambled eggs.

→ Finish roast vegetables, hot chips or popcorn straight after cooking.

→ Add a pinch to grilled chicken or pork before serving.

SALT This blend is mostly salt, so use it instead of salt, not as well as it. Taste before adding any more.