

SCHRAMSBERG

# RECIPE

## CHARRED AND RAW CORN WITH CHILE AND CHEESE

*Recipe by Alison Roman*

PAIR WITH:

QUERENCIA  
BRUT ROSÉ

### INGREDIENTS

4 ears of corn, husked  
1 large shallot,  
thinly sliced into rings  
½ red chile  
(such as Holland or Fresno), with  
seeds, thinly sliced into rings  
¼ cup fresh lime juice  
Kosher salt  
Freshly ground black pepper  
4 tablespoons vegetable oil,  
divided  
2 oz. fresh Cotija cheese or queso  
fresco, crumbled  
¼ cup cilantro leaves with tender  
stems



### PREPERATION

- Prepare grill for medium heat.
- Cut kernels from 1 corn cob and toss with shallot, chile, and lime juice in a large bowl; season with salt and pepper and set aside.
- Brush remaining 3 ears of corn with 2 Tbsp. oil and grill, turning occasionally, until very tender and charred in spots, 10-12 minutes.
- Let cool.
- Cut kernels from cobs and add to reserved corn mixture along with cheese, cilantro, and remaining 2 Tbsp. oil.
- Toss to combine; season with salt and pepper.