

CHARRED CORN SALSA

DESCRIPTION
<p>Corn salsa is a chunky salsa made with sweetcorn, as well as onions and chilies (either poblano, bell chilies, and/or jalapeños), made popular by the burrito chains for burritos, tacos, and quesadillas. Mexican salsas were traditionally produced using the mortar and pestle-like molcajete, although blenders are now more commonly used. The Maya made salsa also, using a mortar and pestle.</p>

PUBLISHED Total Cost: \$18.19				
	Ingredients	Qty	Unit Cost	Total Cost
1	Sweet Corn		\$1.33 p/ 1 Unit	
2	Onions Red		\$0.23 p/ 100g	
3	Coriander		\$1.90 p/ 1 Unit	
4	Red Peppers Strips Marinated		\$0.66 p/ 100g	
5	Extra Virgin Olive Oil Valeda		\$0.57 p/ 100ml	
6	Sherry Vinegar Beaufor		\$1.14 p/ 100ml	

Method	
	<p>Clean, prepare and set out all ingredients. Remove root cap from coriander and wash thoroughly. Brunoise the following: onion, bell pepper, tomato (de seeded) Chiffonade coriander stem and root included. Weigh out sherry vinegar and E.V.O and transfer to a gastro tray. Remove husks from corn.</p>
	<p>Chargrill corn until lightly blackened all over. Transfer to gastro tray with sherry vinegar and E.V.O. Repeat until all corn is charred. Transfer to gastro and into the fridge to cool below 4c.</p>
	<p>Once corn has cooled, begin assembly of salsa. Add the following to a large bowl: -All previously cut items -Any excess sherry vinegar & E.V.O from corn gastro -Remove all kernals from cob and add to bowl Mix well and follow storage requirements.</p>
	<p>Store in 500g round container.</p> <p>Label with product name and production date. Store in cool room below 4c. SHELF LIFE AS FOLLOWS WHEN KEPT BELOW 4c AT ALL TIMES STANDARD CONTAINER STORAGE: 5 DAYS VAC PAC STORAGE BELOW 4c: 10DAYS VAC PAC STORAGE BELOW -18C: N/A</p>