



ROSH CHODESH CLUB

JAPANESE CORN ELOTE

 Serves 1-2 per ear

INGREDIENTS

Corn (full ear)

Togarashi

Nori (Chiffonade)

Shiso Leaves (Chiffonade)

Vegan Feta

Yuzu Aioli

3 Egg Yolks

½ cup Rice Vinegar

¼ cup Lemon Juice

¼ cup Yuzu Juice

2 tbsp Dijon

4 Garlic Cloves

2 tbsp Togarashi

Neutral Oil

Furikake

½ cup Sesame Seed

6 Sheets Roasted Nori

1 tsp Salt

1 tsp Sugar

1 tsp Wasabi Powder

1 tsp Gochugaru

2 tsp Aleppo

2 tsp Miso Powder

Recommended Pairing



Herzog Special Reserve
Chenin Blanc (Mev)



Directions

Yuzu Aioli:

Begin by combining the egg yolks, rice vinegar, lemon juice, yuzu juice, Dijon mustard, garlic cloves, and togarashi in a blender. Blend until the garlic is completely pulverized and the mixture is smooth and homogenous. With the blender running, slowly stream in the neutral oil a little at a time. Continue blending until the mixture emulsifies into a rich, creamy aioli. Adjust the consistency as needed with a small amount of water or additional citrus juice. Reserve chilled until ready to use.



Furikake:

Add the sesame seeds, roasted nori, salt, sugar, wasabi powder, gochugaru, Aleppo pepper, and miso powder to the bowl of a food processor. Pulse until the mixture reaches your desired texture. Some chefs prefer a finer seasoning blend, while others leave a bit more texture from the sesame seeds and nori. Taste and adjust seasoning if necessary. Set aside until ready for assembly.

Grill and Assemble the Corn:

Lightly coat the corn with oil and season generously with salt and togarashi. Grill or roast over high heat until the kernels are tender, juicy, and develop patches of deep golden-brown caramelization. The goal is to achieve a balance of sweetness from the corn and smoky char from the grill—what chefs affectionately refer to as “golden brown and delicious.”

While the corn is still hot, generously brush or spoon the yuzu aioli over each ear, ensuring every kernel is coated. Immediately season with an additional sprinkle of togarashi and a liberal dusting of the furikake so the flavors adhere to the warm aioli.

Arrange the finished corn on a serving platter and garnish with another layer of furikake. Crumble the vegan feta over the top, allowing it to nestle into the aioli. Finish with the chiffonade of shiso leaves and roasted nori, creating layers of freshness, aroma, and texture. Serve immediately and encourage guests to embrace the delicious messiness of eating elote at its finest.

