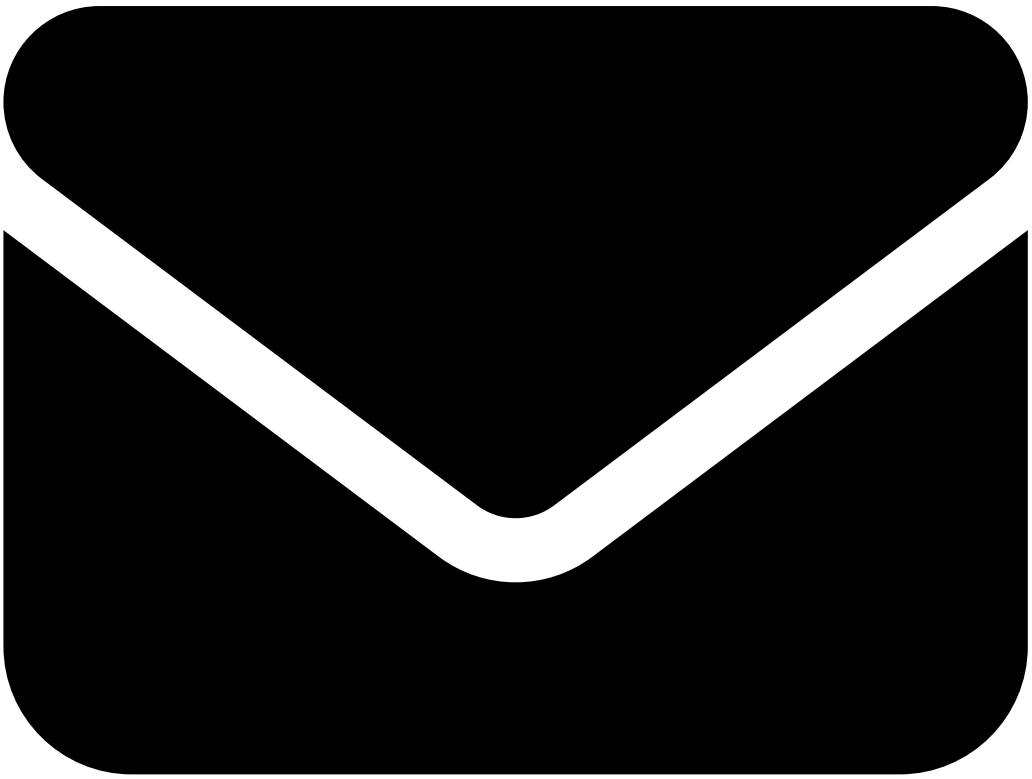
Creamy Italian Street Corn (No Mayo!)

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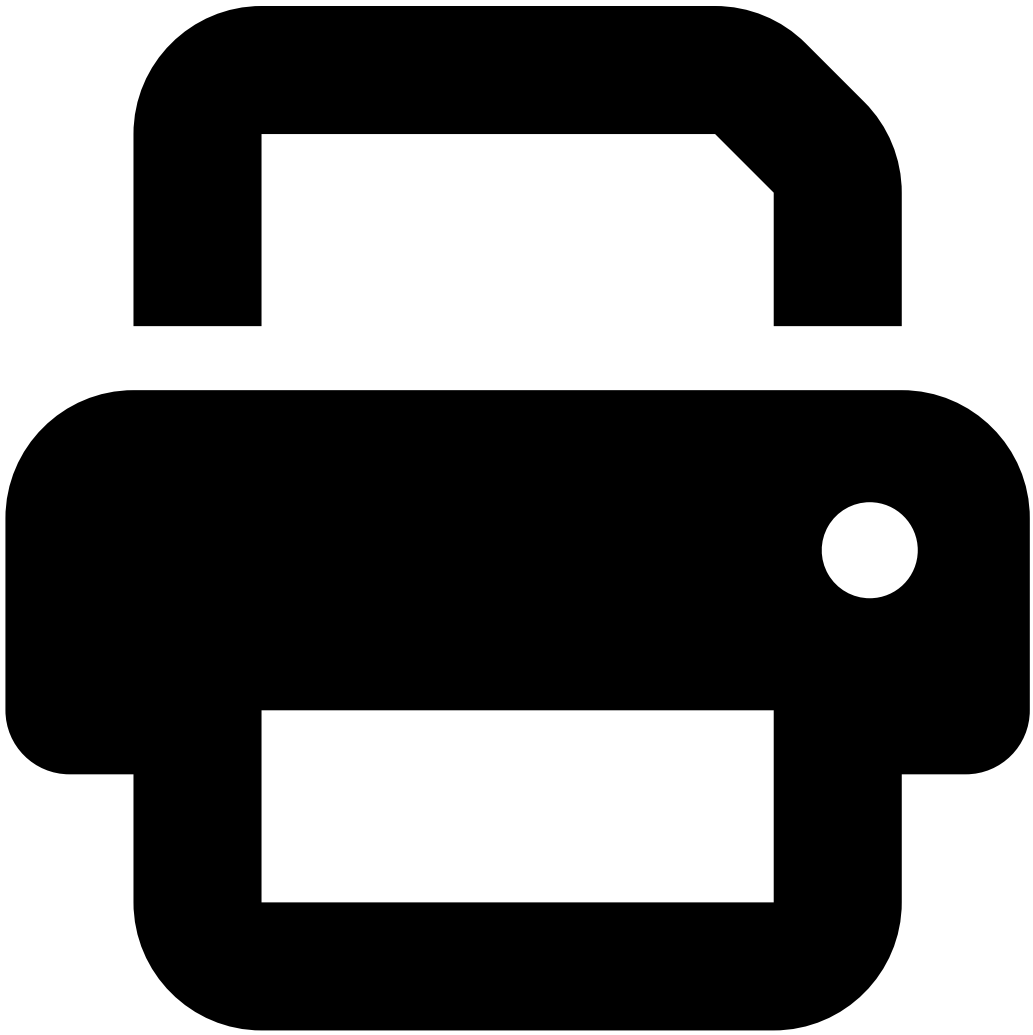
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SMS



If you love Mexican street corn, this creamy *Italian Street Corn* might just become your new summer favorite. Instead of mayo, we swap in luscious mascarpone cheese for a velvety base, then finish it with bright lemon zest, a shower of Parmigiano-Reggiano, and fresh herbs. It’s grilled until charred and bursting with bold, savory flavor – all with a Mediterranean flair. Perfect as a BBQ side or light summer bite, this no-mayo corn is a simple Italian twist on a classic.

While corn (*mais*) isn’t as common in traditional Italian cuisine as tomatoes or pasta, it does have deep regional roots – especially in Northern Italy, where it’s ground into polenta or grilled whole in the summer months. This version skips the mayo and takes inspiration from those flavors, using creamy mascarpone, bright lemon zest, aged Parmigiano, and fresh herbs. Grilled to perfection and bursting with savory flavor, it’s a Mediterranean twist on a beloved street food classic.

Things to know about this Creamy Italian Street Corn (No Mayo!)

- **No Mayo Needed:** Unlike traditional elote, this version uses **mascarpone cheese** for a rich, silky texture that blends beautifully with lemon, Parmigiano, and herbs.
- **Use Peak-Season Corn:** Fresh summer corn on the cob is ideal — sweet, juicy, and perfect for grilling.
- **Grill or Roast:** You can cook the corn on an outdoor grill, grill pan, or even under a broiler for a bit of char.
- **Make it Your Own:** Add crispy pancetta, a sprinkle of Calabrian chili flakes, or a drizzle of aged balsamic for extra depth.
- **Pairs Well With:** Serve alongside grilled meats, pasta salads, or as part of an Italian-style cookout spread.

Ready to Upgrade Your Summer Sides?

If you loved this creamy Italian street corn, don't stop here — check out my other *fresh and easy summer side dishes* packed with seasonal Italian flavor. From zucchini rollatini to tomato ricotta tart, there's something delicious for every warm-weather table. ENJOY!!!!

Creamy Italian Street Corn (No

Mayo!)



- 4 ears of corn (husked)
- 2 tablespoons olive oil or melted butter
- ½ mascarpone or cream cheese
- 1/3 cup grated Parmigiano Reggiano or Pecorino Romano
- Zest of 1 lemon
- 1 garlic clove (finely grated or minced)
- 1 tablespoon chopped fresh basil or parsley
- Optional: pinch of chili flakes or Calabrian chili paste for heat
- Salt and pepper to taste

1. **Grill the Corn:** Brush corn with olive oil or melted butter. Grill over medium-high heat, turning occasionally, until slightly charred (about 8–10 minutes).
2. **Make the Topping:** In a small bowl, mix mayo, garlic, lemon zest, cheese, herbs, salt, and pepper.
3. **Dress the Corn:** While the corn is hot, brush or spoon the mayo mixture over each ear. Sprinkle with extra cheese and herbs if desired.
4. **Finish:** Serve with a squeeze of lemon and a sprinkle of chili flakes for extra zing.