



RECIPE, RECOMMENDATION

# Roasted Corn Pizza Recipe: A Popular Mexican Street Food

superman · 12 November 2022

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Corn pizza is a popular Mexican street food and is roasted corn on the cob slathered with a very salty mixture of mayonnaise, Cotija cheese, sour cream, chili powder, and lime juice. This pizza is known for having a rich flavor from the corn that makes it pop in everyone's mouth.

Roasted corn pizza is easy to make and makes a perfect addition to your family events. For more on this recipe, let's take a look at the ingredients and method below!

## Roasted Corn Pizza Recipe

### Ingredients

- 3 cobs of fresh corn, peeled (buy [here](#))
- One small poblano chili (buy [here](#))

- One pound of fresh, prepared pizza dough
- All-purpose flour for the surfaces (buy [here](#))
- One tablespoon of corn flour (buy [here](#))
- 2 tablespoons of olive oil
- 8 ounces (2 cups) of low-moisture, part-skim mozzarella cheese, grated
- 2 teaspoons of kosher salt
- ½ teaspoon of black pepper
- One tablespoon of sour cream (buy [here](#))
- One tablespoon of fresh lime juice (from one lime) (buy [here](#))
- 1 1/2 ounces or 1/3 cup of Cotija cheese, crumbled (buy [here](#))
- A half cup of loosely packed fresh cilantro
- 1/4 teaspoon of smoked paprika
- Slices of lime (buy [here](#))

## Instructions

- Put the pizza cubes in the [oven](#) and preheat your oven to 500°F.
- Heat a grill pan over high heat, then coat it with cooking spray.
- Add the corn and poblano chili to the pan. Cook and turn occasionally for about 8 to 10 minutes, or until charred.
- Remove it from the heat, then cool it for 5 minutes. Cut the seeds from the corn cob and throw the cob. Cut the poblano and remove the stems and seeds.
- Roll the dough on a lightly floured surface into a 14-inch circle. Sprinkle cornstarch on the preheated pizza stone.
- Transfer the dough to the stone and prick the dough freely with a fork. Grease with oil, then sprinkle with mozzarella, leaving a one-inch margin. Sprinkle with corn and poblano, then top with salt and pepper. Bake at 500°F until the cheese is

bubbly and the crust is golden, about 10 to 12 minutes.

- While waiting, stir in the sour cream and lime juice.
- Once done, remove the pizza from the oven. Drizzle evenly with the sour cream mixture. Sprinkle with Cotija cheese, cilantro, and paprika. Then, cut and serve with lime slices.

[The Pizza Bible: The World's Favorite Pizza Styles, from...](#)

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a comprehensive guide to making pizza, featuring nine regional styles including Neapolitan, Roman, Chicago, and Californian. With over 75 recipes, it covers starters, dough, toppings, baking, and insider tips for perfect pizzeria-style pizza at home.

[Buy Online](#)

### **Useful Tips**

- Make sure your pizza dough is at room temperature before shaping it. Otherwise, it will strain. Room temperature dough is easy to form into any shape you desire.
- If you want to swap cilantro for another herb, these will work just as well as basil or chives.
- For the toppings, you can sprinkle chopped green onion, cherry tomatoes, halved grapes, or any other favorite topping of yours.
- Another good idea for the topping is diced pancetta, which is a salt-cured pork belly salume.
- While it's delicious to cut corn from the cob, freezing corn is also a good idea. You can grill the corn with the spices before topping the pizza. However, if time is short, simply sprinkle the frozen corn over the dough.

## **The ingredients and Equipment for Making Pizza with Corn**

## 1. Fresh Corn



[Buy Online](#)

While you can buy the fresh corn in the markets or supermarkets, you can also buy it on Amazon. This product comes from Del Monte and offers 4 to 15.25 ounces in a can. The corn has been picked and packed at the peak of freshness to get the best pizza corn result. Crafted with just water and corn, this product has no GMOs and is non-BPA intent, which makes it healthy corn for your daily cooking.

## 2. Poblano Chili

[Buy Online](#)

Also known as ancho chile, poblano chili is an original spice from the state of Puebla, Mexico. This product is a great option because it will give your corn pizza that authentic Mexican street food taste. The product itself comes with 25 seeds per pack and contains no GMOs. You can incorporate it into your favorite recipes, such as this pizza and a fresh mild salsa.

## 3. All-Purpose Flour

## [Cup4Cup Multipurpose Flour, 3 Pounds, Certified Gluten Free...](#)

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- Contains one 3-pound bag of Cup4Cup Multipurpose Gluten Free Flour. A perfect gluten-free solution for your favorite cookies, cakes, cupcakes, quick breads, pie crust, gravy and sauces, scones, muffins and homemade pasta

### [Buy Online](#)

With 3 pounds of weight, this product comes in a resealable bag offering gluten-free multipurpose flour. It is made with cornstarch, brown rice flour, white rice flour, RBST-free milk powder, potato starch, tapioca flour, and xanthan gum. The good quality of this product is that it won't change the taste of your favorite recipes, which makes it a suitable flour for families. Aside from being gluten-free, this flour also contains no GMOs and has been certified kosher.

## 4. **Corn Flour**



### [Buy Online](#)

This is Bob's Red Mill corn flour, which comes in packs of 24 ounces. When you buy this product, you get 4 packs of corn flour. It is made with organic and dried corn kernels that have been cooked and soaked in lime water before grinding. The product also has no GMOs, which means it is good for your recipes like tamales, tortillas, pupusas, soups, breading, and other baked goods. This corn flour provides 5 grams of protein per serving.

## 5. **Sour Cream**



### [Buy Online](#)

Add this sour cream to any of your favorite recipes and see how it turns them into deliciousness. This product is made using natural sour cream, is gluten-free, has no GMOs, is chemical-free, and is kosher certified, which makes it a suitable ingredient for your kitchen. Thanks to the brand's dehydration technology, this sour cream powder can be stored safely in a cool, dry environment for about a year.

## 6. **Lime**



[Buy Online](#)

Slices of lime add a fresh taste and a cool look to your pizza. This product includes 3 pounds of premium quality fresh lime. The fruits are vegetarian and freshly picked to provide the best lime. If you can't find key limes at the supermarkets where you live, this product is a great option for you.

## 7. Lime Juice



### [Buy Online](#)

This is 15 fluid ounces of 100% lime juice in a bottle. With 12 bottles of lime juice, this product is available for those who don't want to go through the hassle of cutting the limes. It is gluten-free, sodium-free, and caffeine-free, as well as a space-saving kitchen sidekick that adds a delicious touch of lemon or lime to your favorite poultry, seafood, and marinades.

### 8. Cotija Cheese



## [Buy Online](#)

This is a Cotija cheese with 10 ounces of product in a pouch. It is an authentic Mexican grated cheese that helps with your everyday cooking. This cheese has a hard and crumbly texture that enhances the flavor of the dish and provides the perfect texture. Whether it's taco burritos or corn pizza, you can use Cotija cheese for sprinkles or as a core ingredient and show off your creativity.

## 9. **Oven**



## [Buy Online](#)

As a stainless-steel oven, this product is a great help for your kitchen. It comes with exciting features like easy-to-operate digital control, a temperature probe, linear thermal technology, and high-quality construction. Other good features include four different rack positions that include 12 preset cooking functions for air frying, grilling, roasting, broiling, defrosting, reheating, toasting, and more.

**Tags:** corn pizza, pizza corn, pizza with corn, roasted corn pizza, roasted corn pizza recipe