INGREDIENTS

- 500 grams (17.6 oz) fresh long, red chillies, seeds removed
- 3 cloves garlic, peeled
- 300 grams (10.5 oz) canola oil
- 2 tsp sea salt
- 1 tbsp white sugar
- 50 grams (1.7 oz) light soy sauce

METHOD

1. Place chillies and garlic into mixing bowl and process 15 sec/speed 4.5, until you have a rough paste.

2. Whilst mixing on speed 3, gradually add the oil through hole in mixing bowl lid, blending to a smooth consistency.

3. Add the salt and sugar to mixing bowl and cook 20 min/100°C (212°F)/speed 1, then 25 min/Varoma/speed 1 until the sauce has turned bright red and the raw taste has cooked out.

4. Add soy sauce and stir 15 sec/speed 2. Taste and adjust the seasoning.

Stored in a sterilised jar, this chilli sauce will keep indefinitely in the fridge.

Tips

- To sterilise jars, wash glass jars and metal lids in hot, soapy water. Rinse in hot water, then dry in a 110°C (230°F) oven. Fill while hot, wipe rim with a wet paper towel, then seal lid. Store in a cool, dark place and, once opened, store in the fridge where sauce will keep for a month or more.

Variations

- Leave in some of the seeds if you want a spicier result.
- Mix up your chillies: green and red chillies can both be used. You could also add some dried chillies, including smoked and dried Mexican chillies for a different flavour profile.
- Add a few Sichuan peppercorns at step 3 for extra buzz.
CHILLI SAUCE

Makes: about 500 mls (2 cups)

SHOPPING LIST:

☐ Fresh long, red chillies (500 grams / 17.6 oz)
☐ Garlic cloves (3)
☐ Canola oil (300 grams / 10.5 oz)
☐ Sea salt (2 tsp)
☐ White sugar (1 tbsp)
☐ Light soy sauce (50 grams / 1.7 oz)

NOTES & TIPS: