

Neil Perry,
AUSTRALIA

CHILLI SAUCE

This recipe is adapted from Neil Perry's Spice Temple cookbook. Serve this as a dipping sauce for dumplings or as a condiment. (Actually I have been putting it on everything, including toast with avocado.)

Makes: about 500 ml (17 oz / 2 cups)



Photo by Arwen Genge

Time: 1 hour



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)



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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: