

TOASTED CHILI OIL

Time: 10 minutes (plus resting time)

Serves: 50

Ingredients:

250g grapeseed oil (or other neutral-tasting oil)
20g Szechuan peppercorns
15g garlic - finely chopped or grated
20g crushed red pepper flakes
5g kosher salt

Preparation:

Place the oil in a suitable bowl, stirring in the peppercorns and garlic. Cover and let stand overnight.

Strain the oil mixture into a small pot, discarding the peppercorns and garlic.

Stir in the pepper flakes and salt, then place on medium-low heat. Remove from heat when the oil begins to bubble.

Let cool and store refrigerated.

Nutritional Information Per Serving:

Calories: 47
Fat: 5.0g
Carbs: 0.5g
Fibre: 0g
Protein: 0g