



Chilli Oil



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 2 CUPS

Ingredients

- ¾ cup chilli flakes
- ½ tsp salt flakes
- 500ml grapeseed oil
- 4 star anise
- 4 cardamon pods
- 10 whole cloves
- 1 tsp coriander seeds
- 1 cinnamon stick
- 2 dried bay leaves
- 2tbsps Sichuan peppercorns

Method

Place the chilli flakes & the salt into a heatproof bowl.

Combine the remaining ingredients in a medium saucepan & cook on induction level 5 for 10 to 12 minutes or until small bubbles appear around the spices. Reduce the heat to induction level 3 and continue to cook for a further 6 to 8 minutes. The oil should become fragrant. The temperature of the oil should reach between 110°C – 120°C. If you have a sweets thermometer, you can use this to register the temperature.

Carefully pour the hot oil through a strainer over the chilli flakes and salt. Gently stir the oil to combine. Allow to stand until cool.

Pour into sterilised jars & seal with the lid.

Notes
