COOKING PASSION SINCE 1877

3 ways to preserve chillies

Ingredients

Method

1. Dried
If you're looking for a quick and easy way to preserve chillies then the drying method is for you! Simply place whole chillies on a baking tray and heat in your oven at the lowest temperature until dry. Alternatively, with a **NEFF oven** you can use the 'low temperature cooking' or 'drying' function. Once they've shrivelled and darkened in colour, you know they're ready. Remove from the oven and set aside at room temperature to cool, before storing them in an airtight container.

For popular chillies recipes and tips visit:

- Mexican chillies
- Favourite chilli sauces
- Chilli Thai chicken cakes recipe

2. Salted
All you need for this preserve is 2 ingredients, 250g fresh chillies and 40g salt. Simply wash and pat dry your chillies, cut off the tops then roughly chop, keeping the seeds in. Next mix the chopped chillies with 30g salt and place in a sterilised glass jar. Cover the surface with remaining salt then seal the jar and store in a cool, dry place for a couple of weeks before refrigerating. Now you have salted chillies ready to add to any dish for a little extra heat!

3. Pickled
Pickled chillies are fragrant and delicious to serve on their own or as part of a share platter. For this recipe you will need a jar of medium sized chillies like jalapeño or serrano and a brine liquid to pour over the top.

Ingredients:
250g chillies
100g water
100ml white vinegar
1/2 tsp sugar
1/2 tbsp salt
1 tsp coriander seeds
1 tsp peppercorns

Firstly wash your chillies and pierce the surface sparingly using a pin. Then heat water, vinegar, sugar, salt, coriander seeds and peppercorns until the

sugar and salt dissolves but before the vinegar boils. Pack chillies in a jar, pour hot brine over the chillies, seal and leave in a cool, dry place. After a week, you may need to top up the liquid with some more vinegar mixture to avoid oxidation.

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Notes

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