

Peri peri sauce

INGREDIENTS

150 g Mixed chillies

100g Garlic

1 Tbsp Coarse salt

50g Paprika (Fresh)

Olive oil

Lemon juice

Dash of whiskey

NOTE: Use a selection of different chillies, and try to include at least one habanero chilli, preferably **more**.



METHOD

Roughly, chop the chillies, preferably using gloved hands. Transfer your chopped chillies to a mortar. Add crushed garlic and coarse salt. Use the pestle to grind everything together. Add olive oil to ease the grinding process. Still in the mortar, add paprika and add more olive oil and mix until you have a smooth-ish paste. It is quite a thick sludge at this stage. Add a dash or two of lemon juice and mix again.

Now taste your sauce and make sure you are happy with the flavour. Add some coarse salt if need be and mix it in well. Remember that at this stage the chilli in the sauce is very strong, but if it is excessively strong, add more paprika until you are happy with the overall flavour.

Use a funnel and a chopstick to push this thick sludge into a glass bottle. Using your volume of sludge as a measure, add an equal amount of olive oil to the bottle, and about half a measure of lemon juice. Put the lid on and shake it well.

Taste again, and add more olive oil or lemon juice as needed. You can also add more of the fluids if it is still too thick. Finally, add a dash of whiskey.

We use this sauce for our creamy chicken livers.

FROM THE  OF: Cornia

