



# OB Chillie

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Contains Fish - Sulphites

## INGREDIENTS

- 8kg Green chillies
- 6L OB White vinegar
- 20g OB Fish spice
- 2L Rapeseed Oil

## METHOD

- 1 Chop or mince green chillies finely.
- 2 In a large sealable container, mix the minced / chopped chillies the fish spice.
- 3 Add the vinegar and stir well.
- 4 Cover the container, label and date it, and place this mixture in the cold room overnight to allow it to infuse.
- 5 The next day, mix the infused chillies with the oil.
- 6 Place 30g of chilli mix in a small bowl per serving.

## NOTES

- Chillies need to sit in the mixture overnight to infuse and develop proper flavour.
- Always check there is enough oil in the chillies if being used the next day.
- Chillies must be used within 3 days.
- Chillies must always be kept cool - in the fridge or stored over ice.
- Do not recycle sauces returned from tables.



## Food safety

From the SOP - what the kitchen must not skip on this dish.

### SEAFOOD PRODUCTS

SOP 6 - Bar and Deli

Prawns Prince Marinated 2 Days Prawns King 2 Days Mussels Cooked 1 Day White Bait Defrosted 1 Day Calamari Tubes/Heads Portions 3 Days Pre-made panko prawns 2 days Whole fish defrosted 3 Days Oysters Fresh in oyster tank 7-10 Days Hake 3 Days Platter Fish 3 Days White Fish Fillets 3 Days Salmon Fillets 3-4 Days Salmon Fillets Fresh 3-4 Days

### GRILLING DO NOTS

SOP 9 - Food Book

Don't set the flat top onto the highest temperature but regulate the temperature to 220 °C, keeping in mind that there are areas on the flat top that are hotter and areas that are cooler. Don't use palm oil to grill fish with, only use vegetable oil. Don't forget to dust the fish in dry mix before grilling, this prevents the fish from sticking to the grill.



ON THE PASS

### OB Chillie

Method and video links are on page 1.