OB Chillie

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Contains 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.