



OB Chilli Sauce

Green chilli sauce.

Contains Fish - Sulphites



INGREDIENTS

- 8kg Green chillies
- 6L White vinegar
- 20g Fish spice
- 2L Vegetable oil

METHOD

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

EQUIPMENT

-  Green knife
- Measuring jug
-  Green cutting board
- Vegetable mincer
-  Plastic tub with lid



Food safety

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

CHILLI SAUCE DO NOTS

SOP 9 - Food Book

Don't use the chilli without adding the oil, or without adding additional oil to keep the product moist.
Don't use the chilli beyond the three days as the product has a 3 day window period. 67g 74% 13.7g 228%

OTHER FRESH PRODUCE ADDED

SOP 9 - Food Book

stir fry ingredients: green beans, cabbage, red peppers med veg ingredients: butternut creamed spinach: spinach mashed pumpkin: pumpkin or butternut pre-cooked baby beetroot tender stem broccoli WHAT TO LOOK OUT FOR WHEN WE TALK ABOUT RIPE PRODUCE Tomatoes: the first way to tell if your tomato is ripe is to check if the skin has turned from a dull, matte surface to one that is glossy and slightly shiny. Next, check the color, which should be fairly deep red. Your ripe tomato will give slightly to the touch. It shouldn't be soft but rather a little tender, tomatoes ripen from the inside out. Tomatoes that are not ripe will feel hard to the touch. A ripe tomato gives off a lovely fragrance as well. If you receive under ripe tomatoes they should be stored in the dry store in a crate to ripen before using. You would need a rotation system to facilitate this....



ON THE PASS

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Method and video links are on page 1.