

# Chilli Oil



## Ingredients

50gr Chinese chilli flakes  
100ml oil  
10gr ginger  
4 garlic gloves, skin on, crushed

## Step by Step

1. Put the flakes in a large bowl.
2. Pour the oil in a wok and add the ginger and garlic.
3. Turn the heat on (low heat) and fry the ginger and garlic till fragrant. The garlic will turn golden brown. Remove the garlic and ginger and pour 1 tablespoon of oil on the chili powder to see if the temperature is not too high (If it is too high the flakes will burn and you will get bitter chilli paste. If the temperature is ok, add in half of the oil and mix it in well. And then heat up the rest of the oil again and pour it over the chilli paste.
4. Let it cool down and bottle it in a jar.
5. The oil can be used up to 1 month, make sure that the spoon you are using to spoon out the oil/ paste is dry.
6. Optional: add some sichuan pepper to the oil mixture, when adding in the ginger and garlic and you will have a mala chilli oil and paste.