

# BRENDAN PANG

## **SAUCE 1 – CHILLI OIL**

- 500ml vegetable oil
- 1 cinnamon stick
- 3 star anise, whole
- 2 tbsp Sichuan peppercorns
- 2 bay leaves
- ¼ cup crushed chilli flakes
- ¼ cup gochugaru (Korean chilli flakes)
- Pinch of salt

Place oil, cinnamon, star anise, Sichuan peppercorns, and bay leaves in a small saucepan over low heat and cook for about 25 minutes to infuse (be careful not to burn your spices here). Whilst infusing, place chilli flakes and salt into a medium heatproof bowl. Once oil is fragrant, increase heat to high and cook for a further minute. Carefully strain the oil through a fine sieve into the bowl with the chilli flakes and stir well.

## **SAUCE 2 – BLACK VINEGAR AND SOY DRESSING**

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- 2 ½ tbsp Chinese black vinegar
- 2 tbsp light soy sauce
- 1 tbsp caster sugar
- ½ tsp sesame oil
- 1 medium clove garlic, minced
- 1 tbsp spring onion, white part only, minced

To make the black vinegar and soy, combine all ingredients in a small bowl and stir until the sugar has dissolved. Cover and set aside refrigerated until required.

