



Chili Oil - (Dan Dan Noodles)

INGREDIENTS

- 30g Sichuan Peppercorns
- 50g Cassia Bark (Chinese Cinnamon)
- 6 Star Anise
- 6 Bayleafs
- 52g Gochugaru Chili (coarse)
- 75g Crushed Chili Flakes
- 6g Salt
- 1.5 Ltrs Canola Oil



Serves: 1.5 Litres



Prep Time: 5 mins



Cooking Time: 30 mins

METHOD

1. In a small pot, add the Sichuan peppercorns, cassia bark, star anise, Bayleaves and oil. Place over a low heat and cook for 45mins to an hour (no bubbles). then turn off. Wait 6-7 minutes, then strain to remove the peppercorns, cinnamon stick, Bayleaves and star anise.
2. Add the Gochugaru Chili, crushed chili flakes and salt to the hot oil and allow to steep. It should start smelling fragrant, almost like popcorn. Allow the oil to cool. Store in a glass jar and keep refrigerated.

Special Notes: Tip: The crushed chili flakes can be quite spicy, so if you want a milder chili oil, buy whole dried red chilies from the Asian supermarket, de-seed them, and then use a food processor to chop them into flakes to make the oil.



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