

BRING THE HEAT!

HOSPITALITY SOLUTIONS

PRESENT

CHILI

SAMBAL

Use within two months - store <5
Makes 300g

YOU'LL NEED

- 150g Lombok chili
- 150g Jimmy Nordello chili
- 50ml olive oil
- 50g Shaved Palm Sugar
- 4 cloves garlic - peeled
- 3 shallots - peeled/sliced
- 50ml Lemon or lime juice
- 50ml Fish sauce

WARNING
SUPER
ADDICTIVE

Slice & dry roast/sauté chili's until fragrant. Add all ingredients into a food processor & blend until smooth. Store in an air tight jar in the fridge

Private chef, dinner party & demonstrations call

// 0415 893 055 //

