

Crispy Chili Oil

Serves 30

INGREDIENTS

- 100 g dried chilis
- 400 ml cold pressed rapeseed oil
- 35 g ginger
- 3 cloves garlic
- ¼ red onion
- 50 g scallions
- 50 g roasted peanuts
- 20 g white sesame seeds
- 1 black cardamom pod
- 2 star anise
- ½ cinnamon stick
- 2 bay leaves
- 5 g Sichuan peppercorns



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METHOD

1. Slice ginger, garlic, and red onion. Chop scallions. Roughly chop peanuts. Trim and discard dried chili stems, then add to a dry wok (or large frying pan) and toast at **120°C** for approx. 10 min. using the **frying sensor**.
2. Take chilis out of the wok and shortly wait until cooled down. Use a knife to roughly chop half of the chilis and set aside. Blend the remaining chilis with a food processor to a fine powder. Mix fine chili powder with sesame seeds and peanuts and add to a glass jar large enough to contain all the oil.
3. Add black cardamom pod, star anise, cinnamon stick, bay leaf, and sichuan peppercorns to a bowl and set aside. Heat oil in the wok at **200°C** until the oil smokes using the **frying sensor**. Then turn the heat down to **140°C**, and add spices, ginger, red onion, garlic and scallions. Fry until the scallions are golden. Remove everything in the pot with a slotted spoon and discard. Turn heat to low and add the coarsely chopped chilis to the oil. Fry for approx. 3 min., then add oil and chilis to the jar with the chili powder, sesames, and peanuts. Stir to combine.
4. Wait for the chili crisp to cool down completely before covering and storing in the fridge for up to 2 months. Use it for any dish that calls for chili oil, drizzle it over fried eggs, avocado toast, cooked noodles, or really any dish you can imagine needing a slightly spicy, umami, crunch. Enjoy!