

Sweet chilli sauce

★★★★★ 4.8 | 4 ratings



By Simon Wood

Wontons, spring rolls and siu mai all partner well with this sticky sauce that has layers of sweet heat. It's best served as a dipping sauce or spread over roast chicken breast and served with a simple salad.

Ingredients

12 red chillies
2 tsp vegetable oil
1.25cm/½in piece fresh root ginger, peeled and finely chopped
1 garlic clove, grated
½ tsp cornflour
75ml/5 tbsp white wine vinegar
125g/4½oz caster sugar
1 tbsp fish sauce

Method

1. Halve the chillies, remove the stalks and scrape out some of the seeds, but not all. The more you leave in, the hotter your sauce will be. Chop the chillies into pieces no bigger than 5mm/¼in.
2. Place a saucepan on a medium heat and cook the chopped chillies in the vegetable oil for 2 minutes, stirring continuously.
3. Add the ginger and garlic to the pan, then cook for a further 2 minutes. Add the cornflour and cook while stirring for 1 minute.
4. Stir in the white wine vinegar along with 2 teaspoons of water, followed by the sugar and fish sauce. Reduce the

Prepare

30 mins to 1 hour

Cook

10 to 30 mins

Serve

Serves 4

Dietary

Dairy-free | Egg-free |
Nut-free |
Pregnancy-friendly |
Vegan | Vegetarian

heat and cook gently for 20 minutes, stirring every other minute.

5. Once the sauce is thick enough to coat the back of the spoon, it's ready. Leave to cool for 30 minutes before storing in an airtight container for up to 1 month.