



Crispy Chilli Oil

Ingredients

250ml extra virgin olive oil
4/5 shallots, peeled and finely sliced
3 cloves garlic, finely sliced
2-3 tablespoons chilli flakes
2 tablespoons sesame seeds
1 tsp salt

Method

In a deep frying pan, heat the oil and fry the onions on a medium heat until they are brown and crispy. Remove the onions from the oil, and drain on a piece of kitchen roll.

Repeat with the garlic slices.

Allow the oil to cool slightly, before adding the chilli flakes, sesame seeds and salt, and mix well. Now add the crispy onions and garlic. Decant into a clean jar, and cover.

This oil is ready to eat straight away but the longer it is left, the more the flavour will develop.