OVERALL time: 5 mins

Mozambican Piri Piri Oil

Flavoured oil is any keen cook’s go-to for an instant big flavour punch. This chilli oil, using our Fiery Mozambican Piri Piri chilli seasoning, is so easy to make. Just a few ingredients and about two minutes is all it takes. Put it in a pretty bottle with a ribbon, gift tag or sprig of foliage and it makes a brilliant gift for any occasion.
This oil is so versatile. Drizzle it on pasta, steak, chicken breasts, grilled corn on the cob, or even crostini! You could use 100% olive oil to make this chilli oil or go the slightly pocket-friendlier route and use oil that’s a blend of olive and seed oils.

Metric

Number of servings : 8

ingredients

Main

- 30 ml **Cape Herb and Spice Piri Piri Chilli 80g**
- 500 ml Olive oil or a blended olive and seed oil
- 1 Sprig of rosemary
- 2 Bay leaves (optional)
- 2 Garlic, sliced or whole

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 5 mins | COOKING TIME: 0 mins

Ensure the bottle you’re using to make the chilli oil is very clean. Simply rinse it out with boiling water and allow it to dry. Also ensure the herbs you are using have been thoroughly washed. Place a sprig of rosemary in the bottle along with the garlic (and bay leaf if using).
Spoon in the Cape Herb & Spice Mozambican Piri Piri spice. (Use 15ml per 500ml oil if you want it quite mild and as much as 30ml if you prefer it a bit racier). Pour in a third of the olive oil and give the bottle a swirl to mix the spice

and oil. Then pour the rest of the olive oil all the way to the top of the bottle, ensuring the herbs are completely submerged in oil. Seal the bottle and allow the oil to stand in a cool dark space for at least three days before using.

Recipe by Lizet Hartley Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she – rather predictably – cooks. Get more of her recipes on her blog at http://www.melkkos-merlot.co.za

https://capeherb.co.za
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