



Sweet Chilli Sauce

Equipment

Scale

Measuring spoons and jugs

Knife

Small saucepan

Kitchen spoon

What to do

Task 1 : Prepare the ingredients

Wash and finely chop the chillies, peel and finely chop the garlic

Task 2 : Combine & cook

Combine all the ingredients in a small saucepan and stir over low heat until the sugar dissolves. Bring to the boil, then cook for 5 minutes, or until the mixture thickens to a slightly syrupy consistency. Remove from heat and allow to cool.

Ingredients

3 large red chillies

250 ml white wine vinegar

2 teaspoons salt

175 grams raw sugar

2 garlic cloves



Source: www.nigella.com