

The perfect chili oil

Enhance your culinary masterpieces with this versatile homemade chili oil recipe! Whether drizzled over dumplings, stir-fries, fried noodles, or even pizza, this spicy creation is sure to tantalize your taste buds. Allow it to rest and intensify, infusing each dish with a burst of fiery flavor!



Ingredients

- ☐ 1 clove of garlic
- ☐ Red chili flakes from Quraisha Spices
- ☐ 1 tbsp salt
- ☐ 1 tbsp sugar
- ☐ Oil
- ☐ Sesame seeds from Quraisha Spices



Directions

- 1 Peel the garlic clove.
- 2 In a bowl, combine garlic, red chili flakes, salt, and sugar.
- 3 Blend the mixture in a blender until smooth.
- 4 Heat oil in a pan.
- 5 Pour the hot oil over the chili paste.
- 6 Add sesame seeds.
- 7 Stir well to combine.

For optimal flavor, allow the chili oil to rest before serving.
Experience the full depth of flavors as you savor each dish complemented by this exquisite chili oil!

