

# SPICY RED CHILLI SAUCE

**Suitable for chilli lovers who enjoys bold and fiery flavours.**

Perfect for those who loves a serious kick. This recipe is packed with rich, creamy heat that elevated any dish from grilled meats to pasta, or even veggies.



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Total Time: 15 minutes  
Prep Time: 5 minutes  
Cook Time: 10 minutes  
Serves: 4 people

## INGREDIENTS

6 - 8 Red chillies (with seeds, sliced)

2 garlic cloves (minced)

1 tbsp olive oil or butter

120ml double cream

1 tbscp tomato purée (optional)

Salt

1 tsp lemon juice

1 tsp sugar or honey

## INSTRUCTIONS:

1. Add olive oil into a pan over medium heat.
2. Add in the red chillies with seeds and minced garlic into the pan. Braai for 2 - 3 minutes.
3. Mix in the tomato purée and cook for about 1 minute.
4. Bring the heat down to low and gently pour in the cream. Stir continuously until sauce thickens slightly (about 3 - 5 minutes).
5. Mix in the salt, sugar, and lemon juice to brighten the flavour. Enjoy!



## MEGAMASTER RECIPE TIPS



TIP 01

Serve warm at your next plankie braai as a bold dipping sauce for steak slices.



TIP 02

For a smoother consistency, allow the mixture to cool down before blending to a smooth texture.



TIP 03

Add a pinch of smoked paprika or a splash of soy sauce can to enhance a savoury flavour.