

Olio di peperoncino chilli oil

Takes 30 days, makes 500ml and uses a bottle

INGREDIENTS

500ml bottle of extra virgin olive oil, not too strong in flavour

40g whole dried peperoncino or other dried chilli

DIRECTIONS

Remove about 75ml of oil from the bottle, then add the dried chillis to the bottle.

Leave for a month to infuse, shaking the bottle every few days. Generously add to any food you feel may benefit, especially pizza!

The strength and quantity of the chillis that you use will determine how hot the oil is. If you make it and it becomes way too hot, you can always 'water it down' with some fresh olive oil from a new bottle. Likewise, if it's not tasty or fiery enough then you can always add more dried chilli.

