

ZHOUG (SPICY CILANTRO SAUCE)

Makes just over 1 cup

INGREDIENTS:

4 Garlic Cloves - roughly chopped
2 Cups Fresh Coriander (Approx 2 bunches)
4 Jalapenos (seeds removed but reserved)
1 Tsp Fine Sea Salt
1 Tsp Ground Cardamom
¾ Tsp Ground Cumin
½ Tsp Chilli Flakes
¾ Cup Extra Virgin Olive Oil

DIRECTIONS

Place the garlic in a food processor and pulse until the garlic has broken into tiny pieces.

Add the coriander, jalapeno, salt, cardamom, cumin and chilli flakes. Process until the mixture has combined well and is very finely chopped.

While running the food processor, slowly drizzle in the olive oil and blend until the sauce is mostly smooth.

The flavour of the sauce transforms over time so let it rest for an hour in the fridge. Adjust the flavouring if required by adding the jalapeno seeds or chilli flakes for more spice.

Zhoug can be enjoyed in many ways - as a drizzle over vegetables, as a marinade for meat or even just to add some spice to a sandwich!