

Red Chili Sauce for Tempura

Description:

Serving Size: 4 LT

Categories: Sauces

Cost Per Liter	
\$	2.83

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/31/2012	CR
Revised		

Amount	Measure	Ingredient	Preparation Method	Product No.
0.150	kg	Ginger	peeled, grated	20-100000818
0.200	kg	Garlic	chopped	20-100000869
0.025	kg	Red Chilis whole dried		20-100001274
0.010	kg	Star anise		20-100011707
0.200	kg	Sugar		20-100001065
0.500	kg	Lemon grass stalks (10)	smashed	20-100000887
0.300	lt	Rice wine		20-100009490
0.200	lt	Soy sauce		20-100016239
0.100	kg	Tomato paste		20-100001217
4.000	lt	Tomato juice		20-100001392
0.060	kg	Cilantro leaves	roughly chopped	20-100000883
0.020	kg	Sesame seeds		20-100001304

Method of Preparation:

- Place the garlic, ginger, red chilies (check heat before adding), star anise, sugar, lemon grass, cilantro, rice wine and the soy sauce in a pan and bring to the boil
- Reduce slowly by half then add the tomato paste
- Add in the Tomato juice and bring to the boil, simmer and cook for about 1 hour. Remove from the stove and puree. Return to the boil and adjust the seasoning
- Garnish with sesame seeds and picked coriander leaves