

Less than 30 minutes

Makes 4 cups

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Ingredients:

- 2 cups (500ml) canola oil
- 4 shallots, thinly sliced (or 1 packet spring onions)
- 2 bulbs garlic, peeled and cloves thinly sliced
- 8cm knob ginger, cut into matchsticks
- 1 stick cinnamon
- 6 star anise
- 4 cardamom pods
- 1 bay leaf
- ½ cup (125ml) chilli flakes
- 2 Tbsp (30ml) Szechuan peppercorns, crushed (optional)
- 1 tsp (5ml) ground cumin
- 2 Tbsp (30ml) soy sauce
- 2 Tbsp (30ml) honey or sugar
- 1 Tbsp (15ml) miso paste (optional)
- ½ cup (50g) roasted peanuts, chopped

Method

1. Heat oil in a pot over medium heat.
2. Deep-fry shallots in batches for about 8 minutes or until golden and crispy.
3. Drain on kitchen paper.
4. Fry garlic for 3-4 minutes and drain on kitchen paper.
5. Fry ginger for about 5 minutes and drain on kitchen paper.
6. Strain oil to remove any burnt bits and return to pot.
7. Place over low heat.
8. Add cinnamon, star anise, cardamom and bay leaf to infuse for 5-8 minutes.

9. Remove spices and increase heat until oil reaches 180°C (use a thermometer – it'll take about 8-10 minutes until hot).
10. Combine the remaining ingredients in a large 2L heat-proof bowl.
11. Pour over hot oil, working carefully as the mixture will bubble up slightly.
12. Stir in crispy shallots, garlic and ginger.
13. Cool completely before transferring to two 500ml jars.
14. Store in fridge for up to 3 months.

#### **GOOD IDEA**

Enjoy spooned over dumplings, stirred through noodles or add onto a sandwich for some extra heat and crunch.

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