

Thai Sweet Chilli Sauce



<Ingredients (4 serve*)>

200ml Water

150ml Sugar

50ml Fish sauce

1 tsp Sambal oelek (option)

3 Garlic cloves (minced)

1 thumb size Ginger (minced)

5-6 Small red chilli (minced)

4 Coriander roots (minced & mashed)

1 stalk Lemongrass (removed hard skins & minced)

1 Lime

1 tsp Corn starch

1 Tbsp Water

<Method>

1. Infuse the spices

Pour 200ml of water in a sauce pan and add sugar, fish sauce, Sambal oelek, garlic, ginger, red chilli, Coriander roots, Lemongrass and lime juice. Bring it to the boil and simmer for 5 minutes or until the sugar dissolve.

2. Thicken

Mix the water and cornstarch in a bowl and pour over. Immediately turn the heat up and keep stirring until the sauce is thicken and to be consistency. Pour into a clean jar and store in a fridge.