

Peanut Sauce

Ingredients

1 tablespoon groundnut oil

1 onion, finely diced

1 tablespoon extra-hot chilli powder

1 tablespoon curry powder

1 garlic clove, crushed

5 cm (2 inch) piece fresh root ginger, grated (unpeeled if organic)

1 red Scotch Bonnet chilli, pierced

3 tablespoons crushed roasted peanuts

2 teaspoons sea salt

1 teaspoon freshly ground black pepper

500 ml (18 fl oz) uncooked Chale Sauce

500 ml (18 fl oz) good-quality vegetable stock (you can use chicken or beef stock if adding the sauce to a meat dish)

100-200g (3 1/2-7 oz) organic peanut butter, depending on how thick you want the sauce

8 green kpakpo shito (cherry) chillies, or substitute green habanero chillies

Technique

Heat the groundnut oil in a weighty based pan, add the onion and saute over a medium intensity for 2 minutes. Mix in the stew powder and curry powder, then, at that point, add the garlic, ginger, Scotch Cap, squashed peanuts, ocean salt and dark pepper and mix well - heaps of punchy fragrance ought to be ascending from the pot as of now.

Mix in the chale sauce and vegetable stock and bring to the bubble, then, at that point, diminish the intensity and stew for 15-20 minutes.

Add the peanut butter 1 tablespoon at an at once, until it has generally broken down, then utilize a stick blender to mix every one of the fixings to a smooth consistency.

Add the entire kpakpo shito chillies to the sauce and pass on to stew over a low intensity for essentially a further 30 minutes prior to serving, or pass on to cool and afterward store in an impermeable holder in the refrigerator for as long as 5 days.

Then again, freeze for sometime later. You can then just warm as much sauce on a case by case basis at the time as a side plunge, or make a soup by adding diced sweet potatoes and plantain or cooking meat in the sauce for a more significant feast.