

# Spicy Malagueta Marinade

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## Ingredients

70g small red chillies  
5 garlic cloves, lightly crushed  
70ml olive oil  
2 tbsp red wine vinegar  
2 1/2 tsp tomato puree  
2 1/2 tsp caster sugar  
1/2 tsp dry chilli powder  
1 heaped tbsp sweet paprika  
2 tsp fine salt  
Pinch dry oregano

## Directions

### Step 1:

Preheat oven to 180. Split chillies lengthways and place them in a small pan or roasting tray, roasting tray with the garlic and olive oil. Roast for 10 minutes or cook over low heat for 10-minutes to not allow the garlic to brown

### Step 2:

Leave to cool for a few minutes, then transfer to a food processor. Add the remaining ingredients for the marinade and blend till smooth (if using a mortar and pestle start by crushing the roasted chili and garlic with the salt, before adding the balance of dry spices, alternating with the wet).

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COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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# Malagueta Prawns

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## Ingredients

6 red chillies, finely chopped  
3 cloves garlic  
4 tbsp tomato puree  
1 tsp dried oregano  
2 tsp red chilli flakes  
4 tbsp red wine vinegar  
2 tsp sweet paprika  
3 tsp salt  
50ml ground nut oil  
1kg prawns, deveined, shell on

## Directions

Step 1

Split the chillies and place in a pan with the oil and garlic. Roast in an 180°C oven for ten minutes.

Step 2:

Remove and blend with all the other ingredients.

Step 3:

Drain the prawns and mix well with the marinade.

Step 4:

Place on a metal skewer, sprinkle with sea salt and grill until the prawns turn completely opaque.

Step 5:

Serve immediately with a wedge of lime to garnish.

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