

Spicy Malagueta Marinade

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).

THE
COOKERY

by The Secret Jozi Chef

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

www.facebook.com/secretjozichef

Malagueta Prawns

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.

THE
COOKERY

by The Secret Jozi Chef

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

www.facebook.com/secretjozichef