

# 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).

THE  
COOKERY

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