



**THE STREET FOOD CHEF CO UK**

## Hot Habanero Salsa

### Ingredients:

- 10 dried habanero chillis
- 100g chopped onion
- 35g chopped carrot (about 1 carrot)
- 1 clove of garlic
- Juice of 1 lime
- 50ml orange juice
- ½ tsp salt



### Tip:

Habanero chillis are very hot, and should be handled with care. Always use gloves when touching them, and prepare in a ventilated kitchen. The steam from the stock can be very stifling.

### Method:

1. Put habaneros into a pot of hot water and bring to the boil. Boil for 20 minutes or until soft.
2. Drain habaneros, reserving stock. Remove any gnarly stalks.
3. Place orange juice, lime juice, onions, carrots, tomatoes, garlic and habaneros into food processor. Roughly blend.
4. Put roughly blended mixture into a pan and heat for a further 20 minutes, until vegetables are cooked.
5. Remove from the heat and allow to cool in a shallow dish. Once it is cool, if your salsa is not spicy enough, you can use the reserved stock