
MARJ'S CHILLI JAM

Ingredients

10 cloves of garlic
6 red chillies
1 red pepper
3 inch piece of ginger
1 inch piece of galangal
8 lime leaves
3 lemongrass hearts
Bunch of coriander

400ml water
250g palm sugar
100ml rice vinegar
50g fish sauce
50g soy sauce

Method

1. Whiz the first 8 ingredients to a paste
2. Put the sugar and the water in a pan. Stir over the heat until dissolved. Bring to the boil without stirring until a caramel forms.
3. Add the paste and the remaining ingredients and simmer until it reaches a jam like consistency.

