

Peter Gordon 'The Chilli Club' Sweet Chilli Sauce

This recipe must be world famous by now. I first used it when I worked on the beautiful Island of Antigua for the very posh Fenella Goldsworthy. Nigel Slater has it in one of his books and Peter Gordon uses it with his signature dish of Griddled Scallops, serving it with Creme Fraiche. It's the loveliest, tastiest, yummiest thing ever! Just take care not to burn the sugar. Also works great with fillet steak, rocket and crème fraiche, great for a buffet, whole roast the fillet, let it cool, then slice it very thinly and lay over the fresh rocket leaves, serve with a bowl of the sticky sauce and crème fraiche.

If you store this in sterilised bottles or jars, it will keep for ages, as in months, but it'll never last that long, it's too good

10 Cloves Garlic, peeled and crushed

4 Large Red Chillis

3 Thumbs of Galangal

8 Lime Leaves

3 Lemon-Grass Stalks (remove the two outside leaves, discard the top third of the stem and finely slice the remainder)

1 ½ Cups Caster Sugar

4 Tablespoons Water

100ml Cider Vinegar

50ml Fish Sauce

50ml Tamari

Put all the whizzable ingredients into a blender and whizz until you have a coarse paste

Then put the sugar together with 4 tablespoons water in a saucepan and place on a moderate heat. Stirring until the sugar dissolves. When it has, remove the spoon and bring the stuff to the boil for 5 – 8 minutes, do not stir, but don't let it burn!! Now add in the paste, put back on the heat and cook for a further minute. Next add the liquids. And that's it.