

GREEN CHILLI SAUCE



Preparation : 5 min - **Resting :** -- **Cooking :** -- **Equipment :** Mill attachment

Ingredients : 4

- 4 green chilli peppers - 1 sprig fresh coriander - 2 tbsp lemon juice - 3 tsp vinegar - 1/4 onion - 1 sprig parsley - 2 tbsp olive oil - 1 tsp sea salt

1. Slice open the chilli peppers, deseed and cut into 2-cm pieces.
2. Place all the ingredients in the mill bowl and close carefully.
3. Turn the selector to 1 and blend for 20 seconds.

Chef's tip :

This extremely hot South American sauce is an ideal accompaniment for fish, meat and vegetables. For something a little less fierce, use sweet peppers instead.