



REVERENCE
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Fermenting

Join Chef Russell Jackson for a Fermenting Demonstration

11:00 am - 1:00 pm

I've been really enjoying spicing my dishes with a seasons best chile sauce. This has been a staple in my larder for years. I'm very particular about the chiles, make sure you pick the best looking, unblemished peppers. You may even do a mix of peppers. Seasoned with fresh garlic this fermented hot chili sauce is rich with flavor, bright and fiery.

Fermented Hot Chili Sauce

Ingredients:

3 pounds fresh chili peppers (espellete- sugar rush-dragon pepper or a lovely assortment from Norwich.)

1 pound dried chile de arbol (this is optional)- chiles toasted and soaked in water (we use a mix of chiles from our dehydrated batches from the previous year)

4 to 6 cloves garlic, peeled and minced

2 tablespoons unrefined cane sugar, optional (note: I prefer jaggery which can be found in most Indian supply groceries)

2 teaspoons unrefined sea salt (We use Mexican sea salt)

Vegetable starter culture dissolved in 1/4 cup water, or 1/4 cup fresh whey (this is a bonus, because you can make ricotta that you can later use as a spread for your sauce on a nice piece of rustic toast!), or previous fermenting back-slop thats clean and at minimum 4% salt base.

1 cup of apple cider or mildly flavored vinegar.

Instructions:

Snip the stems from the chilies, but leave their green tops intact.

Combine all all ingredients in a food processor, or mince by hand, until chopped to a fine pasty texture.

Spoon the chili paste into a sanitized glass mason jar and allow it to fermented, covered with an air gap top, at room temperature for five to seven days. It will smell strong and go from vinegary to sweet and fragrant. Add the vinegar and allow to sit for approximately another week.

After the chili paste has bubbled and fermented for the weeks, once it has fully stopped bubbling, set a fine-mesh sieve over a mixing bowl and spoon the fermented chili paste into the sieve. With a wooden spoon, press the chili paste into the sides of the sieve so that the sauce drips from the sieve into the waiting mixing bowl. You may choose to not strain the sauce but will have a shorter shelf life and retain a lot more heat.

Once you've pressed and pushed the chili sauce through the sieve, pour the sauce from the bowl into jar or bottle and store in the refrigerator. The sauce will keep for several months.