



Miele

Roasted pineapple chilli sauce

By Miele

30 minutes

Preparation time

50 minutes

Cooking time

Approximately 1 litre

Serves

INGREDIENTS

- 4 ripe tomatoes
- ½ pineapple, peeled and cut into 1 cm slices
- 1 large red capsicum, halved, stem and seeds removed
- 10 dried chilli de arbol
- 6 garlic cloves, peeled
- 1 brown onion, roughly chopped
- 125 ml (½ cup) extra virgin olive oil
- 2 tbsp (40 ml) sherry vinegar
- 2 tsp ground coriander
- 1 tsp cayenne pepper
- 1 tbsp salt flakes, or to taste
- 1 tsp caster sugar, or to taste

Miele accessories

- Perforated steam container
- Griddle plate

METHOD

1. Cut a small cross into the base of each tomato and place the tomatoes into a perforated steam container.
2. Place into the steam oven and Steam at 100°C for 2 minutes. Place the tomatoes in iced water and gently remove the skins.
3. Preheat the griddle plate on high heat, induction setting 9, for 5 minutes. Place the pineapple slices, capsicum and dried chillies onto the hot griddle plate. Remove the chillies after 1 minute, or when they are toasted. Continue to cook the pineapple and capsicum, for 5 minutes, or until charred and tender. Remove the capsicum skin.
4. Place the toasted dry chillies into a bowl with ½ cup of hot water for 10 minutes.
5. Blend or process all the ingredients excluding the chillies. Taste and season with sugar and salt.
6. Add the water that the chillies soaked in and then add chillies, one at a time, until the mixture is to your taste.
7. Pour the mixture into a large saucepan, place on high heat, induction setting 8, and bring it to the boil constantly stirring. Reduce heat to medium, induction setting 6 and simmer for 15 minutes.
8. Meanwhile, place clean bottles or jars in a steam oven and Steam at 100° for 15 minutes.
9. Pour the chilli sauce into the sterilized bottles with a tight-fitting lid, allow to cool.

Alternative appliance method

- The tomato skins can be removed by the Blanch function in the steam oven.

Hints and tips

- Ensure you're taste testing while adding the chillies, this will allow you to get the best flavour for your sauce. You can also use extra salt, vinegar and sugar to adjust and find the best balance.
- Chilli sauces are served with most South American meals.
- The chilli sauce can be stored for up to a month in the fridge.
- Chilli de arbol are small dried chillies, they can be found at speciality grocers or online.