



Recipe

Kylie Kwong's Spring-Onion Ginger Sauce

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Makes 250 ml (1cup)

Ingredients:

2 spring onions, finely sliced
80 g ginger, finely diced
(about 2/3 cup diced ginger)
2 teaspoons salt flakes
125ml (1/2 cup) peanut oil

Method:

1. Combine spring onion, ginger and salt in a heatproof bowl and spread evenly over the base - this will ensure that the hot oil is well absorbed.

2. Heat oil in a small saucepan until the surface seems to shimmer slightly (if the oil begins to smoke, it is too hot - let it cool for a minute or two).

3. This sauce can be stored in an airtight container in the refrigerator for up to 1 day, but should be brought back to room temperature before serving.

Carefully pour the hot oil over the spring onion-ginger mix to scald it. Stir well to combine, then set aside until ready to use.

