Hot pizza oil

Recipe by V-ZUG Ltd.



Preparation	10 Mins
Cooking time	30 Mins
Portions	2

This home-made pizza oil with peperoncino, garlic and smoked chilli flakes gives an intensive flavour and smoky sharpness. Ideal for refining pizza, salads, antipasti and bread.

Ingredients

200 g red peperoncini, chopped

10 cloves of garlic, halved

2 tsp smoked chilli flakes (e.g. chipotle)

150 ml olive oil

100 ml sunflower oil

2 bay leaves

2 sprigs of rosemary

½ tsp salt

2 tsp sugar

Preparation

Blitz the peperoncini, garlic and chilli flakes in a food processor and put in a pan. Add the olive oil and the rest of the ingredients and heat over a medium heat. Allow the oil to simmer on a low heat for about 30 minutes until it turns slightly darker. Remove the bay leaves and rosemary. Pour the oil while still hot into the prepared jars, seal tightly and leave to cool down.

Tips

The pizza oil can be kept in a tightly sealed container in a dark place for up to 6 months.

Use it to add flavour to pizza, pasta or risotto.

Home-made pizza oil is a perfect gift to give a host or hostess.

Accessories

2 preserving jars with lid (each able to hold about 200 ml), sterilized

Additional information

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