

Golfhotel-Chili-Mayonnaise

1 kg	red hot chili peppers (Jalapeño, Fresno, or Dutch-Red)
8	garlic cloves
1 tbsp	salt
60 gr.	raw sugar
50 ml	white balsamic vinegar
50 ml	water
1	lime

- ❖ Wash and dry the chili peppers, then remove the green stems.
- ❖ Finely puree the chilies with garlic, salt, and sugar in a food processor. Transfer the mixture into a sterile screw-top jar, leaving about 1 cm of space at the top (do not fill completely).
- ❖ Let the mixture ferment in a dark place at room temperature for about 7 days.
- ❖ Open the jar several times a day and stir the mixture. Caution: Fermentation creates bubbles and releases air, so be careful when opening as it may splatter.
- ❖ After 7 days, bring the mixture to a boil with balsamic vinegar and water, then let it simmer for 10 minutes until it thickens slightly. Pour it back into sterile jars and store it in the pantry.
- ❖ Add mayonnaise to a small bowl and mix in 0.5 to 1 teaspoon of chili sauce, adjusting the amount to reach your desired level of spiciness.
- ❖ Season with salt, pepper, and the grated zest of one lime.

