



SMOKY CHILI SAUCE FOR A HOT POT

Exclusive recipe with Sirocco Lapsang Souchong
Serves 4

INGREDIENTS:

1 sachet	Sirocco Lapsang Souchong
1 dl	water
2	garlic cloves
1	chili pepper
1 dl	balsamic vinegar
2 tbsp	raw sugar
2 tsp	cornstarch
2 tbsp	soy sauce
3 sprigs	coriander

PREPARATION:

Pour the boiling water over the tea sachet, cover, and let cool. Squeeze out the tea sachet and discard. Peel garlic cloves and mince, deseed the chili pepper and slice into fine rings. Put the Lapsang infusion, garlic, chili, balsamic vinegar, and raw sugar in a small sauce pan and simmer for about 10 min. Mix the cornstarch with the soy sauce until smooth, add to the sauce and simmer for about 3 min., stirring. Let sauce cool. Finely chop the coriander and stir in.

Exclusive Sirocco tip: Use two chili peppers for a really hot sauce.

Preparation (excluding cooking time): about 20 min.

BARBECUE SAUCE FOR A HOT POT

Exclusive recipe with Sirocco Lapsang Souchong
Serves 4

INGREDIENTS:

1 sachet	Sirocco Lapsang Souchong
1 dl	water
1	garlic clove
½	onion
½	apple
1	tomato
1 tbsp	olive oil
1 tbsp	tomato puree
1 tbsp	balsamic vinegar
½ tsp	paprika
¼ tsp	salt
	pepper to taste

PREPARATION:

Pour the boiling water over the tea sachet, cover, and let cool. Peel the garlic clove, onion, and apple and then cut into small pieces. Cut tomato into pieces. Heat olive oil in a pan. Sauté the garlic, onion, apple, and tomato for about 5 min. Add the tomato puree and cook briefly. Pour in the Lapsang infusion and balsamic vinegar, cover, and simmer for about 10 min. Finely puree everything with an immersion blender. Stir the sauce and let reduce for about 5 min. Let sauce cool and then season.

Exclusive Sirocco tip: Use smoked paprika powder to intensify the flavor.

Preparation (excluding cooking time): about 20 min.