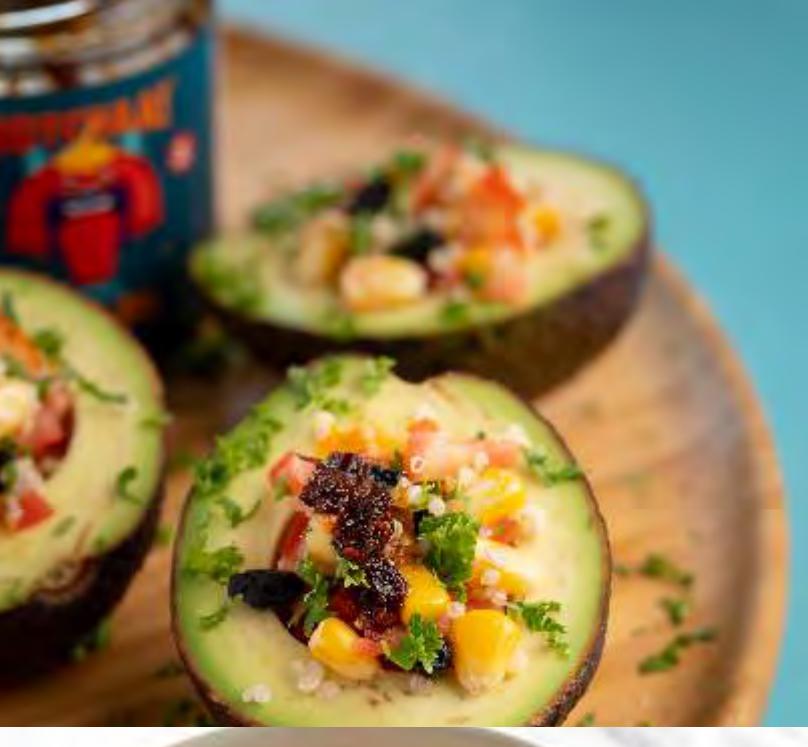




COOK UP SOME SPICE



CREAMY TRUFFLE PASTA

prep time : 10 mins cooking time: 25 mins

An all time favourite option - any decadent, creamy pasta never fails to hit the spot. But with the luxurious notes of truffle from our truffle hot sauce, this one is a definite winner.

Ingredients

3 tbsp butter
1 onion – diced
2 tbsp garlic, chopped fine
100 gms uncooked pasta
(penne, rigatoni, or spaghetti)
100 gms water
100 gms milk
salt & pepper to taste
½ tsp dried oregano
¼ cup sundried tomatoes
1 cup halved cherry tomatoes
3 tbsp Hotchaa! Truffle Hot
Sauce
1 cup tomato puree
¼ cup parmesan cheese
few leaves of baby spinach

Instructions:

Melt the butter in a saucepan over medium heat. Add the diced onions & cook for 2 minutes. Add in the garlic & stir until softened. Mix in the tomato puree, cherry tomatoes, sundried tomatoes, salt, pepper, oregano, water, & milk. Bring to a low simmer. Add the pasta & cook until the liquid is almost absorbed & the pasta is al dente (18-20 mins). Add hot water if needed. Stir in the Hotchaa! Truffle Hot Sauce & parmesan cheese. Lower the heat when the sauce thickens. Garnish with baby spinach & additional Parmesan cheese. Enjoy your delicious creamy truffle pasta!



TRUFFLE CHICKEN QUESADILLAS

prep time : 10 mins cooking time: 20 mins

These truffle quesadillas make the perfect TV dinner, party snack or mid meal indulgence. For a vegetarial version, use paneer or mixed veggies instead of the chicken mince and follow the rest of the recipe the same way.

Ingredients

Chicken Filling:

1 tablespoon olive oil
½ cup red onion, peeled & minced
2 garlic cloves, peeled & minced
½ kilo chicken mince
1 tbsp taco seasoning
2 tbsp Hotchaa! Truffle Hot Sauce
Salt and pepper to taste

Creamy Hot Taco Sauce:

1 cup sour cream
2 tbsp mayonnaise
4 tbsp tablespoon Hotchaa! Sriracha Hot Sauce
2 tablespoons fresh cilantro, chopped

6 almond flour tortillas
1 cup shredded Mexican-blend cheese
2 cups shredded lettuce
1 cup tortilla chips
1 cup tomatoes, diced
2 tablespoons olive oil, divided

Method

Heat olive oil in a skillet. Add the onion and garlic, and sauté for two minutes or until slightly tender. Add the chicken mince, taco seasoning, and Hotchaa! Truffle Hot Sauce, stir to combine, and cook until browned, about five minutes. Season to taste with salt and pepper. Remove from the heat and set aside. Place sour cream, Hotchaa! Sriracha Hot Sauce, mayo and cilantro in a medium bowl, whisk to combine the taco sauce, and set aside. Spread the taco sauce and cheese on the tortillas in even layers on one half of one tortilla. Place the chicken on top of the cheese layer. Now add a layer of crunchy chips and finish with shredded lettuce and tomatoes. Now fold the empty side of the wrap over the filled side to create a half circle. Set aside and repeat with the remaining tortillas.

Heat 1/2 tablespoon of oil in a skillet. Place one folded quesadilla in the skillet and cook until nicely toasted and brown, about two minutes. Flip carefully and cook on the other side for another two minutes or until browned. Cut each folded wrap into half and serve hot with hot extra taco sauce.



SPICY RAMEN

prep time : 10 mins cooking time: 20 mins

The ultimate feel-good bowl of goodness, ramen is a combination of bright veggies + flavorful broth + soft-boiled egg + chewy, tangled noodles - this recipe is never going to let you down!

Ingredients

- 1 tbsp sesame oil
- 3 tsp grated ginger
- 4 tsp grated garlic
- 4 cups broth (chicken or vegetable)
- 4 cups water
- 5-6 dried shiitake mushrooms cut in half
- 2 packets instant ramen noodles
- ½ cup chopped scallions or chives
- 10-12 spinach leaves
- 4 semi soft boiled eggs (6 minutes)
- Soy sauce to taste
- 1 tsp black sesame seeds



Method

Cook eggs for 6 minutes in boiling water, plunge into an ice bath for a few minutes. Then peel and set aside. Heat the sesame oil in a large saucepan over medium low heat. Add the garlic and ginger, stir fry until soft and fragrant. Add the broth and the water. Bring to a simmer; add the mushrooms and simmer for 10 minutes. Add the instant noodles and simmer until the noodles have softened. Add the scallions and stir. Remove from heat, dunk in the spinach leaves, and let them wilt. Spoon into wide bowls and season with soy sauce to taste. Top with a soft-boiled egg in each bowl, sliced in half lengthwise. Sprinkle black sesame seeds. Now add a dollop of Hotcha! Original Chilli Oil and enjoy!



GOCHUJANG NOODLES

prep time : 15 mins cooking time: 5 mins

Gochujang goes brilliantly with our OG Chilli Oil, and this noodle dish turns out like a hearty bowl of fun! For a protein boost, stir in some shrimp, chicken or pork along with the veggies

Ingredients

2 tbsp Hotchaa! Chilli Oil
2 tbsp Gochujang paste
3 tbsp light soy sauce
1 heaped tbsp peanut butter
1 tsp sesame oil
1/4 cup water
1 tsp palm sugar
1/2 cup chopped leek
1 cup broccoli cut into florets
3 tsp chopped garlic
salt to taste
pepper
3 cups cooked noodles
basil

Method

Spoon the Gochujang, peanut butter, chilli oil, light soya, sugar, sesame oil and water in a bowl. Mix well. Saute the garlic, leek and broccoli in a pan. Add the sauce mix and stir for a few seconds. Finally add the noodles and mix well. To serve, drizzle with some more chilli oil to add that final zing.

Enjoy!



BANG BANG SHRIMP

prep time : 10 mins cooking time: 20mins

Here's a Hotchaa! take on bang bang shrimp, using our Bhut Ketchup and OG Hot Sauce. Make as a starter or a snack, either way you'll ne in shrimp heaven!

Ingredients

1/4 cup Hotchaa! Bhut Hot Ketchup
1/3 cup mayonnaise
1 tbsp Hotchaa! Original Hot Sauce
2 tbsp honey
1 kilo large (31/35 count) shrimp, peeled and deveined
Salt and pepper to taste
3/4 cup cornstarch
Vegetable oil, for frying

Method

Mix Hotchaa! Bhut Hot Ketchup, honey, mayo and Hotchaa! Original Hot Sauce in medium bowl; set aside.

Season the prawns with salt and pepper. Add cornstarch, tossing to coat. Shake off excess and place on sheet pan. Heat 2 inches of oil in large deep skillet on medium-high heat until hot. Cook shrimp in batches about 6 to 8 minutes, turning once, until golden. Drain on paper towels. Toss shrimp in sauce mixture until well coated. Serve immediately drizzled with any remaining sauce.



CHILLI DEVILLED EGGS

prep time : 15 mins cooking time: 10 mins

Eggs are easily one of the most versatile ingredients that can be found in your kitchen
These Hotchaa! infused Chilli Devilled Eggs will bring lots of pizzaz to your table!

Ingredients

6 large eggs
1 tsp Dijon mustard
2 tsp Hotchaa! Original Hot Sauce
salt, to taste
 $\frac{1}{4}$ tsp freshly ground black pepper
1 tbsp snipped fresh chives (optional)
3 tbsp mayonnaise
paprika, for garnish
whole fresh chives, for garnish

Method

Place eggs in a small saucepan. Cover with cold water, place the pan over medium-high heat and bring to a boil. Boil for 1 minute. Turn off heat, cover and let sit for 10-12 minutes. Drain, rinse under cold water and peel. Cool in the refrigerator, loosely covered, for 15 minutes. Halve eggs lengthwise, and carefully scoop out yolks. Place yolks in a bowl, and mash with a fork. Add mustard, Hotchaa! Original Hot Sauce, salt, pepper and snipped chives. Stir in mayonnaise. Mix till creamy. Fill each egg white with about 1½ teaspoons of the egg-yolk mixture and dust the top with paprika. Arrange on a platter; garnish with whole chives. Drizzle with more Hotchaa! Original Hot Sauce for an added punch and enjoy!



STUFFED AVOCADOS

prep time : 10 mins cooking time: 0 mins

Avocados are called butter fruit for a reason - their creamy softness lends itself to innumerable exotic possibilities. Our healthy stuffed version makes a great snack or side dish, especially with the Hotchaa! twist!

Ingredients

3 avocados
juice of 1 lemon
½ cup corn, steamed
¼ red onion, diced
1 garlic clove, minced
1 medium tomato, diced
6 tbsp cooked quinoa
2 tbsp cooked black beans (or kidney beans)
salt & cracked pepper, to taste
2 tbsp Hotchaa! Original Chilli Oil to drizzle

Method

Slice the avocados in half lengthwise and remove the seeds. Mix all the vegetables along with the quinoa, salt, pepper and lemon juice in a bowl. Spoon into the avocado halves till heaped and full. Top with Hotchaa! Original Chilli Oil, serve immediately.

Note: Stuffing ideas are as unlimited as your imagination! We suggest egg salad, smoked salmon tartare, grapefruit and mango salsa, whipped feta, goat cheese or sour cream - don't forget to add the Hotchaa!



CHILLI MANGO SPRING ROLLS

prep time : 20 mins cooking time: 0 mins

Vietnamese spring rolls add so much colour to your table, besides being a very quick and healthy snack or meal option. Try our mango version with a drizzle of Hotchaa! for a fresh treat!

Ingredients

1 cup julienned mango
¾ cup cooked rice vermicelli
6 rice wrappers (8.5 inch diameter)
1 carrot cut in strips
1 red bell pepper, cut into strips
½ cup purple cabbage, cut into thin strips
2 leaves lettuce, shredded
3 tbsp chopped fresh mint leaves
3 tbsp chopped fresh cilantro
15-20 fresh Thai basil leaves

Method

Dip the rice paper in room temperature water, then remove onto a wooden board. Place a few basil leaves flat in the centre. Arrange a few of the sliced veggies, vermicelli and mango strips in a heap in the middle. Top with chopped coriander and mint. Drizzle with Hotchaa! Original Chilli Oil. Now fold the bottom half over the filling, then fold the two sides in. Finish rolling it by folding upwards. If desired, slice in half and arrange on a plate, or serve whole rolls with Hotchaa! Original Chilli Oil as a dipping sauce.



CHILLI SOURDOUGH PIZZA

prep time : 10 mins cooking time: 15 mins

Craving a cheesy slice of heaven? Try this Hotchaa! infused sourdough pizza, perfect for an indulgent snack or movie night - feel free to add chorizo, olives or any other yummy toppings.

Ingredients

1 loaf Sourdough bread
2 tbsp Hotchaa! Original Hot Sauce
half cup pizza sauce
1 ½ cup shredded mozzarella
1 cup of sliced mushrooms
2 balls of Bocconcini cheese
4-5 halved cherry tomatoes
few sliced black olives
more Hotchaa! Original Chilli Oil to drizzle
handful of rocket leaves

Method

Slice the sourdough sideways to get a big flat section. On the bottom half, spread 2 tbsp Hotchaa! Original Hot Sauce. Top with the pizza sauce, then sprinkle the shredded mozzarella over it. Now layer the sliced mushrooms and bake at 250 C or 480 F till cheese melts. Remove from oven. Break the Bocconcini and spread over the top, drizzle with more Hotchaa! Original Hot Sauce. Return to oven and broil for 3-5 mins more. Remove and top with roughly torn rocket leaves – cut into pieces and enjoy!



VIETNAMESE OMELETTE

prep time : 5 mins cooking time: 5 mins

How about this gluten-free Vietnamese rice paper and egg breakfast? This is a basic version, but you can pile up the stuffings of your choice to make it a hearty meal.

Ingredients

1 Vietnamese rice paper sheet
2 tsp Hotchaa! Original Chilli Oil
1 egg
1 tbsp sliced green onions or parsley

Method

Heat a small nonstick pan over medium heat. Add a teaspoon of oil. Place the rice paper on the heated skillet.

Once the rice paper starts to fold up, add the chilli oil, then break one egg over it. Gently scramble the egg around with the chilli oil until the egg is cooked. Add sliced green onions, parsley or any other toppings like shredded spinach, cheese or sauteed mushrooms. Fold in half, cut into triangles and serve with more Hotchaa! Original Chilli Oil to garnish.



CHEESY CHILLI TACOS

prep time : 5 mins cooking time: 10 mins

We can't get more excited about this yummy, protein-filled, cheesy snack, taking TV time, party time or just about any time to gourmet levels. Feel free to add more toppings of your choice.

Ingredients

1 ½ cups minced chicken
1 large onion, diced
3/4 cup red and yellow bell peppers, diced
2 tbsp Hotchaa! Truffle Hot Sauce
Salt, pepper to taste
½ tsp cumin
2 tsp paprika
1 ½ tsp dried oregano
2 tsp garlic powder
2 cups grated cheese (mix of cheddar and mozzarella)
More Hotchaa! Truffle Hot Sauce
6 soft tortillas

Method

Add oil to a pan. In goes the chicken mince, sauté till it changes colour. Now add the onions and bell peppers and mix till the vegetables soften. Add 2 tbsp Hotchaa! Truffle Hot Sauce and stir. Toss in salt, pepper, and all the dry spices. Mix well, and then spread the mixture evenly over the pan. Sprinkle the cheese all over the top and cover – cook on medium heat till the cheese melts. Open and slide the mixture carefully onto a plate. Top with some more Hotchaa! Truffle Hot Sauce. Scoop up the mixture into the soft tortillas and enjoy.



CHILLI SMASHED CUCUMBERS

prep time : 10 mins cooking time: 0 mins

Sichuan cuisine is known for being pretty fiery. This cucumber salad acts as a cooling palate cleanser to nibble on between spicy bites - but it also works as a fab appetizer.

Ingredients

2 english cucumbers (large, washed)
1 ½ tsp salt
4 tsp rice vinegar or 3 tsp white vinegar
1 tsp garlic (grated to a paste)
1 tbsp light soy sauce
2 tsp toasted sesame oil
1 tsp sugar
1 tbsp toasted sesame seeds
2 tbsp Hotchaa! Original Chili Oil
scallions (thinly sliced, for garnish, optional)

Method

Slice each cucumber crosswise into three equal parts. Place the cucumbers in large sealable freezer bag and, using a rolling pin or small skillet, give the cucumbers a few good whacks to smash them. After a few whacks, the cucumbers will flatten and split into 3-4 lengthwise spears. Break the spears into 1-inch/bite-sized pieces. Set the cucumber pieces into a colander and sprinkle salt over them. Toss to coat, and let them stand for 15 minutes. In the meantime, whisk the vinegar and garlic together in small bowl; let it stand for 5 minutes. After 5 minutes, add the soy sauce, sesame oil, and sugar. Whisk it well until the sugar has completely dissolved. Place the cucumbers in a serving bowl; Pour the dressing over the cucumbers and give them a light toss. Drizzle 1-2 tbsp of Hotchaa! Original Chili Oil over the cucumbers and garnish them with toasted sesame seeds and sliced scallions. Enjoy!



ROASTED CHILLI CAULIFLOWER

prep time : 10 mins cooking time: 60 mins

The humble cauliflower can be elevated to gourmet heights - try this simple version and discover how roasted cauliflower can be next level delicious!

Ingredients

1 head Cauliflower
3 tbsp Olive Oil
1 tbsp Red Chili Powder (or paprika)
salt
pepper
½ cup Cream Cheese (softened)
½ cup Goat Cheese
2 tsp. Milk (or Cream)
3 tsp Hotchaa! Sriracha Hot Sauce

Method

Preheat the oven to 210 degrees. Prepare cauliflower by removing leaves and stem and drizzling with olive oil and rubbing all over with chili powder. Season with salt and pepper to taste. Place seasoned cauliflower in a cast iron skillet or baking sheet. Bake for 45 minutes-1 hour or until cauliflower is easily pierced with a knife. In a small mixing bowl combine cream cheese, goat cheese, milk, and 3 teaspoons of Hotchaa! Sriracha Hot Sauce. With a hand mixer, beat until ingredients are well-combined and mixture appears light and fluffy. Serve whipped goat cheese in a separate bowl or plate, drizzled with more Hotchaa! Sriracha Hot Sauce.



CHILLI HONEY AUBERGINE

prep time : 5 mins cooking time: 20 mins

Aubergines are so versatile, and this is a perfect vegan recipe with a dash of Hotchaa! for the kick and a drizzle of honey for that balance of sweetness.

Serve with rice or make a sandwich, you won't go wrong!

Ingredients

2 aubergines, sliced lengthways (about $\frac{1}{4}$ inch thick)
1 tbsp Hotchaa! Original Chilli Oil 1 tbsp honey
1 tbsp butter
salt to taste
2 tbsp oil
to garnish: sesame seeds, cilantro

Method

Preheat oven to 200 degrees C. Add a little oil in a shallow baking tray. Rub the sliced aubergines with salt and oil on both sides. Place in the oven for about 6-8 minutes, then flip over and cook for another few minutes. Cook till tender and well browned. (grilling times can vary widely depending on the oven). In a pan, add some Hotchaa! Original Chilli Oil along with butter. Heat gently over a low flame until the butter melts. Take off the heat and stir in the honey while the pan is still hot. Spoon the sauce over the aubergines then top with sesame seeds and chopped cilantro. Serve over a bed of rice. Enjoy!



GRILLED TOFU SKEWERS WITH SRIRACHA SAUCE

prep time 15 mins cook time 10 mins (marinating time 60 mins)

In this easy recipe, chunks of firm tofu are marinated with vegetables in a sauce made with sriracha, soy sauce, sesame oil, onion, and jalapeno – a perfect party snack with zing!

Ingredients

1 container extra firm tofu, drained and cut into large cubes
1 zucchini, cut into large chunks
1 red bell pepper, cut into large chunks
10 mushrooms
2 tablespoons Hotchaa! Sriracha Hot Sauce
½ cup soy sauce
2 tablespoons sesame oil
½ cup diced onion
1 jalapeno pepper, diced
ground black pepper to taste

Method

Place tofu, zucchini, red bell pepper, and mushrooms in a bowl. Mix sriracha sauce, soy sauce, sesame oil, onion, jalapeno, and pepper in a small bowl, and pour over tofu and vegetables. Toss lightly to coat. Cover, and allow to marinate at least 1 hour in the refrigerator. Preheat a pan on medium-high heat, and lightly oil it. Thread tofu and vegetables on to skewers. Grill each skewer in the pan till well seared and browned, turning frequently. Drizzle with Hotchaa! Sriracha Hot Sauce and serve hot.

Note: Add any veggies of your choice. We like cherry tomatoes, eggplant and broccoli. You can substitute the tofu with paneer.



SPICY SHAKSHUKA

prep time : 20 mins cooking time: 10 mins

Shakshuka is a staple of Tunisian, Libyan, Algerian, and Moroccan cuisines traditionally served up in a cast iron pan with bread to mop up the sauce- yes, the crucial sauce is livened up by Hotchaa! In this recipe!

Ingredients

2 tbsp olive oil
1 large onion, chopped
3 garlic cloves, sliced
4 -5 tbsp Hotchaa!
Original Hot Sauce
1 tsp cumin Powder
2 cups chopped tomatoes
1 cup tomato puree
½ cup water
1 chopped roasted bell pepper
1 cup crumbled feta
5-6 eggs
salt and pepper to taste

Method

Heat olive oil in a pan, add onion and sauté till soft. Add the tomatoes, tomato puree, garlic and bell peppers and cook till mushy. Add the salt, pepper and cumin. Stir in the Hotchaa! Original Hot Sauce. Now crumble in the feta and mix.

Make small wells and break your eggs gently into them. Cover and cook for 3-4 mins or till the whites are set. Garnish with basil or coriander and serve with toast. A great addition on the side would be Hotchaa! Bhut Ketchup or Hotchaa! Truffle Hot Sauce.



BHUT KETCHUP PASTA

prep time : 10 mins cooking time: 25 mins

Bring a touch of Indian heat to your next pasta creation! The smoky hints of Hotchaa! Bhut Ketchup will have you scraping up every last bit!

Ingredients

1 onion – diced
3 tbsp butter
3 tbsp Hotchaa! Bhut Hot Ketchup
2 tbsp flour
2 cups milk
1/4 cup parmesan cheese
1 cup tomato puree
1 1/2 cups pasta – cooked al dente (penne, rigatoni, fettuccine or whatever you prefer)

Method

In a saucepan melt the butter on med high heat. Add the onions and cook for 2 mins, then add in the flour and stir everything together until flour is cooked and you no longer see raw flour. Add the milk along with the parmesan cheese and bring to a low simmer. The sauce will start to thicken up so lower the heat. Next add the tomato puree, Hotchaa! Bhut Hot Ketchup, and salt to taste. Mix the sauce together and add the cooked pasta. Stir everything together and garnish with additional parmesan cheese. Serve immediately. Enjoy!



HONEY SRIRACHA CHICKEN

prep time 15 mins cook time 10 mins (marinating time 60 mins)

Sticky, spicy, sweet and wholly satisfying, this recipe is great for dinners, snack time or party finger food. It's going to become your go to favourite!

Ingredients

1/4 cup honey
3-4 tbsp Hotcha! Sriracha Hot Sauce
5 cloves garlic crushed
2 tbsp rice wine vinegar
1 1/2 tbsp soy sauce
1 tbsp freshly squeezed lime juice
6 boneless chicken thighs with or without skin
1 tbsp cooking oil
Salt and pepper to season (if desired)
Sliced green onions, to serve
Sesame seeds to serve

Method

In a shallow bowl, mix the honey, Hotcha! Sriracha Hot Sauce, garlic, rice wine vinegar, soy sauce and lime juice together until well combined. Set aside half a cup of marinade to use for later as a dipping sauce. Add the chicken and coat well with the marinade. Cover with plastic wrap and leave for 30 minutes to 2 hours in the refrigerator. Heat 2 tsp of oil in a nonstick pan over medium heat. Sear the chicken in two batches on both sides along with any sauce leftover in the bowl. Cover and cook until the chicken is cooked through and no longer pink in the middle; the skin should be crisp and golden browned, and the underside is charred slightly. Transfer chicken to a warm plate, tent with foil and allow to rest for 5 minutes.

Serve chicken immediately along with the reserved sauce. Garnish with sliced green onion and sesame seeds. Pair with steamed veggies, over rice or noodles.



SRIRACHA CHICKEN CURRY

prep time 15 mins cook time 15 mins

A new twist on the everyday chicken curry, brought on by the tangy notes of apple cider vinegar and the sweetness of bell peppers in our Sriracha Hot Sauce.

Ingredients

50g butter
1 onion, diced
4 skinless chicken breasts, cut into bite-sized chunks
3 garlic cloves, minced
1 tbsp ginger, minced
3/4 cup tomato puree
2 tbsp garam masala
50ml double cream or yoghurt
5 tbsp Hotchaa! Sriracha Hot Sauce
Handful of coriander leaves

Method

Heat the butter in a pan, add the onions and cook until soft. Add the chicken and cook until golden brown. Chuck in the garlic, ginger, tomato puree and garam masala, sprinkle half a cup of water and simmer on a low heat for around 15 minutes. Stir in the double cream or yoghurt, along with the Hotchaa! Sriracha Hot Sauce. Season with salt and pepper to taste and garnish with a sprinkle of coriander leaves. Serve hot with basmati rice.

