

Dragon's Breath Chilli

*Please be careful - this is extremely hot!

Food Allergies and intolerances: Before you make this recipe please check the ingredients carefully as they include allergens like chilli.

1 brown onion
2 cloves garlic
1 tbsp olive oil
500g chuck steak
2 dried habanero chillies
2 dried ancho chillies
2 dried chipotle chillies
1 tbsp hot chilli powder
1 tbsp hot smoked paprika
2 tsp cumin seeds
2 tsp dried oregano
1 tbsp tomato puree
1 cinnamon stick
1 tsp cinnamon powder
1.5l beef stock

Peel and dice the onion. Peel and finely chop the garlic. Put a large saucepan over a high heat and pour in the olive oil. Add the beef and brown well all over. Remove the beef from the pan and add the onion, garlic, chillies, chilli powder, paprika, cumin seeds and oregano (with a little more oil if necessary). Fry gently until the onion is soft.

Return the meat to the pan and stir in the tomato puree and add the cinnamon powder and stick. Pour in the beef stock and simmer for 2 hours, until the stock has reduced to a thick sauce.

Serves 4