



## Indonesian Satay

Everything you need  
to create exotic fare  
at home.

· D · A · N · D · E · N · O · N · G ·  
MARKET

# Indonesian Satay *Serves four*

## Ingredients

### Satay

450 grams beef tenderloin or rib eye  
450 grams boneless chicken thigh  
1 tsp turmeric powder  
4 tbsp sugar

### Ingredients to ground for satay marinade

10 shallots  
5 cloves garlic  
2 inch turmeric root  
*(substitute with galangal or fresh ginger)*  
1 tsp white peppercorns  
1 tsp coriander seeds  
2 tsp fennel seeds  
2 tsp cumin seeds  
1 tsp belachan *(dried shrimp paste)*

### Peanut sauce

2 tbsp tamarind pulp  
700 ml coconut milk  
400 grams roasted peanut *(pound coarsely)*  
100 ml vegetable oil  
180 ml warm water  
3 tbsp sugar  
Salt to taste

### Ingredients to ground for sauce

2 medium red onions  
5 cloves garlic  
3 tbsp chilli paste  
2 stalks lemongrass  
*(white ends only, coarsely chopped)*  
1 tsp belachan *(dried shrimp paste)*  
3 candle nuts *(substitute with macadamia nuts)*

### Basting oil (mixed)

4 tbsp vegetable oil  
1 tbsp sugar  
lemongrass  
*(use end of lemongrass as brush to give extra fragrance)*

### Serve on side

2 cucumbers  
*(de-seeded and sliced into bite size)*  
2 red onions  
*(chopped into bite size)*  
Bamboo skewers  
*(soak in water for 1 hour before skewering the meat)*

---

### Prepare the satay

1. Blend ingredients for satay marinade into a paste.
2. Add turmeric powder and sugar and mix well.
3. Do not mix the beef and chicken. Slice meat thinly into strips and pour blended marinade evenly onto meat. Marinate meat overnight in the refrigerator.
4. Thread 3-4 strips of meat onto each skewer.
5. Grill satay on a hot charcoal bbq grill, turning and basting often until meat turns golden brown.

### Prepare the peanut sauce

1. Grind the ingredients for sauce and blend into a paste.
2. Add water and tamarind. Stir and allow warm water to mix into pulp before sieving to remove seed and fibre. Press the mixture through the sieve with a spoon to extract all the tamarind juice.
3. Heat oil in a saucepan and sauté the peanuts until slightly toasted.
4. Add the tamarind juice, bring to boil and add coconut milk, sugar and salt to taste. Bring to boil again and then leave to simmer for 10 mins.
5. Add in toasted peanuts and let sauce reduce to a thick paste.

Serve satay with sliced cucumber and onions on the side and a dash of peanut sauce. A traditional side dish may also include 'Ketupat', Malay rice cake.