

Sate ayam

Indonesian chicken satay with peanut sauce

Ingredients

SATAY

- **250 g** chicken breast
- **2 cloves** garlic
- **2 tsp** brown sugar
- ½ red chilli, finely chopped
- **2 tbsp** ketjap manis (sweet soy sauce)
- juice of ½ lemon
- pinch of ground ginger
- pinch of ground galangal
- pinch of ground coriander
- sunflower oil
- satay skewers

PEANUT SAUCE

- **80 g** unsalted peanuts
- **2 tsp** sambal (to taste)
- **1** onion, finely chopped
- **1 clove** garlic
- **1 tsp** cumin seeds
- **4 tbsp** peanut butter
- **300 ml** water
- **100 ml** coconut milk
- **1 tbsp** brown sugar
- **2 tbsp** ginger syrup
- **3 tbsp** ketjap manis

Method

SATAY

1. Cut the chicken into small cubes and crush or finely chop the garlic.
2. Mix the sugar, garlic, chilli, lemon juice and spices with the ketjap and stir in the chicken.
3. Thread the meat onto the skewers and marinate for as long as possible (ideally a day ahead).
4. Fry the skewers in a frying pan with a little sunflower oil until golden brown.

PEANUT SAUCE

5. Briefly toast the peanuts in a dry pan, let them cool and roughly crush them in the mortar.
6. Then pound the garlic with the cumin seeds.
7. Heat a spoonful of sunflower oil in a saucepan and fry the onion with the sambal, garlic and cumin.
8. Add the peanut butter, water, coconut milk, brown sugar and ginger syrup.
9. Heat the sauce without letting it boil and thin it with a little extra water if needed.
10. Stir in the crushed peanuts and finish with a dash of ketjap manis. Serve the satay with the sauce.

EQUIPMENT

Knife, chopping board, bowl, satay skewers, frying pan, mortar and pestle, saucepan