

## Chicken Satay with Peanut Sauce

1kg	chicken meat (with some skin), cut into strips
20 gm	lemongrass
10 gm	galangal
10 gm	ginger
6 gm	garlic
30 gm	onion
15 gm	turmeric, fresh
15 gm	cumin seeds
15 gm	fennel seeds
20 gm	coriander seeds
12 gm	salt
120 gm	sugar

### Peanut Sauce:

40 gm	onion
10 gm	ginger
10 gm	lemon grass
6 gm	galangal
200 gm	chilli paste
100 gm	sugar
12 gm	salt
300 gm	peanut, roasted, skin off
800 ml	water
80 gm	tamarind juice
200 ml	cooking oil

### Side dish:

10 pcs	instant nasi impit
1 no	cucumber, cut sliced
2 nos	onion, cut sliced
	peanut sauce



Chicken Satay

### Method

1. Fry the cumin, fennel and coriander seeds in the pan on medium fire, keep stirring until aromatic. Cool down and grind finely.
2. Place the galangal, ginger, garlic, onion, turmeric and grinded items in the blender and blend with little water till very fine.
3. Remove and place in the bowl and mix with salt and sugar, then add in the chicken meat and mix well. Chill overnight.
4. Skewer the meat on bamboo sticks and arrange them on a baking tray.
5. Brush some oil over the meat and cook in the preheated oven at 190C for 7- 10 mins or until cooked.
6. For the peanut sauce, blend together the onion, ginger, lemon grass and galangal with little water until fine. Keep aside.
7. Grind peanut coarsely and keep aside.
8. Heat oil in the pot, saute blended items on medium fire until fragrant.
9. Add in chilli paste and saute until oil rises up, then add in water, and rest of the items. Keep stirring to avoid burn on the bottom.
10. Adjust seasoning (salt and sugar) to taste.