



Satay

Serving: Serves four to six

Whether you know them as skewers, souvlaki or satay, there's a reason why succulent, marinated meat on sticks feature heavily in myriad different cuisines around the world. Our rendition of this breezy dish is perfectly tender and amazingly flavourful.

Ingredients

700g chicken thigh meat, or beef or lamb fillet

For the marinade

1 packet Bit Spicy Indonesian Satay Spice Mix

1 tablespoon of soy sauce

1 tablespoon of fish sauce

125ml coconut cream

1 tablespoon of oil

Juice from 1 lime

To serve (Optional)

1 onion, sliced

1 cucumber, sliced

1 large chilli, sliced

2 tablespoons of Bango Kecap Manis

Materials to prep

20 bamboo skewers, presoaked in water

Method

1. Place all the marinade ingredients into a large bowl and mix well.
2. Using a meat mallet, pound the meat till it's thin and flat.
3. Cut the meat into strips and marinate overnight.
4. Thread the meat onto the skewers.
5. Place the meat on a grill and baste with the excess marinade, until the meat is cooked through.
6. Serve with cucumber and onion slices, with a side of kecap manis and sliced chilli, if desired.