



## Chicken and Lamb Satay with Peanut Sauce

### Overview

Difficulty: Easy

Servings: 4 - 6

Preparation Time: 45 minutes

Cooking Time: 45 minutes

## Ingredients

### Chicken Satay

1kg	Chicken Thigh with Skin - Cut into 2cm cubes	10g	Salt
10g	Fresh Turmeric	5g	White Pepper Powder
50g	Shallots	2	Limes - Medium size
30g	Garlic	100ml	Kicap Manis
10g	Salt	75g	Butter - Softened
5g	White Pepper Powder		
2	Limes - Medium size		
100ml	Kicap Manis		
75g	Butter - Softened		

### Lamb Satay

1kg	Lamb Leg - Cut into 2cm cubes
10g	Fresh Turmeric
50g	Shallots
30g	Garlic
10g	Coriander Seeds

### Peanut Sauce

1L	Vegetable Oil
40g	Candlenut
400g	Groundnuts with Skin
60g	Red Chilli
10g	Chilli Padi
55g	Garlic
35g	Shallots
100g	Palm Sugar (Gula Melaka)
300ml	Water
30g	Asam Paste
60g	Kicap Manis

# Methods

## Satay

### Step 1

Cut 1kg of chicken and lamb meat into about 2cm cubes.



### Step 2

For chicken satay: Blend turmeric, garlic and shallots. Marinate the chicken meat with white pepper powder, salt, lime juice, and the blended marinade. Mix well and keep in fridge for preferably 24 hours.



### Step 3

For lamb satay: Blend turmeric, garlic, shallots and coriander seeds. Marinate the lamb meat with white pepper powder, salt, lime juice, and the blended marinade. Mix well and keep in fridge for preferably 24 hours.



### Step 4

Preheat oven with '4D Hot Air' mode at 180°C.



## Step 5

Skewer the marinated meat onto bamboo sticks, place them on a wire rack and baste with butter.



## Step 6

Cook on the middle rack for 10 minutes. Then remove the satays and baste them with kicap manis.



## Step 7

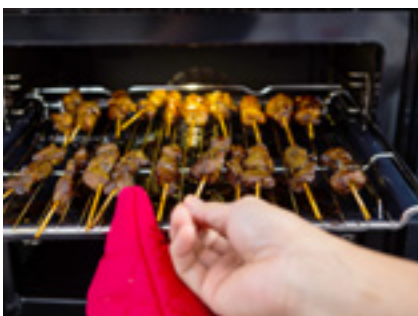
Place the satays back into the oven, on the second rack. Switch to 'Grill' mode, level 2 and char for about 2 to 3 minutes. Do keep a close watch on the satays to prevent burning. Rotate skewers if necessary for even charring.



## Peanut Sauce

### Step 8

In a deep frying pan, heat up oil and fry groundnuts, candlenuts, garlic, cut chilli padi, shallots and red chilli. Once the skin of groundnut is brown, remove all the ingredients and drain excess oil. Blend the fried ingredients until fine.





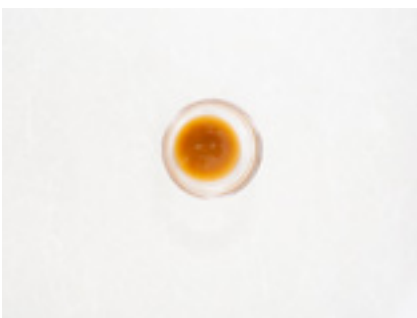
### Step 9

Mix water with Asam paste and pass through a sieve to yield Asam water.



### Step 10

Cook gula melaka (palm sugar) with 200ml of water, until sugar melts. Then add in kicap manis, asam water, and the blended ingredients. Bring to boil and season with salt.



## Step 11

Serve the satays with peanut sauce.

