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|  | **Ingredients** | **steps** |
| ***Chicken satay*** | * **3 long** red chillies, seeded * **4** garlic cloves, peeled * **3 cm piece** ginger, skin on * **3** candlenuts * **3 tsp** coriander seeds * **4** kaffir lime leaves, rolled into a bundle, finely shredded * **2 tsp** sesame oil * **1 tbsp** vegetable oil * **1 tbsp** grated palm sugar * sea salt * **750 g** chicken, cut into bite-sized pieces * **1 tsp** kecap manis * fried shallots, to garnish * lime wedges, to serve | * **Marinating time:** overnight * **Soaking time:** 1 hour * Dry roast the chilli, garlic cloves, ginger, candlenuts and coriander seeds in a wok until fragrant and a little charred. Transfer to a large mortar with the lime leaves, oils, palm sugar and some salt and pound to a smooth paste, or blitz in a blender. * Place the chicken, kecap manis and spice paste in a bowl and mix well. Leave to marinate in the refrigerator overnight. * Soak 15-20 bamboo skewers in water for 1 hour. * Thread 3 or 4 chunks of chicken onto each skewer. Grill the skewers over a medium heat for 7 minutes, turning and basting them with any excess marinade as they cook. Served scattered with fried shallots and lime wedges on the side. |
| ***Fried chicken stewed in sweet soy sauce*** | * **1.5 kg** chicken * **625 ml** rice bran oil * **40 g** butter * **1** onion, chopped * **3** tomatoes, chopped * **½ tsp** grated nutmeg * **60 ml** * **375 ml** water * **2** carrots, chopped | * Joint the chicken into 8 pieces and pat dry with paper towel. * Heat the oil in a heavy-based pan (or enough to cover the chicken halfway) and place over high heat. When oil is hot, add chicken in 2 batches. Fry for 3 minutes each side or until browned. * Remove chicken and discard oil, reserving enough to coat pan. Return pan over high heat and add the butter. Cook the onion for 3 minutes or until golden. * Add the tomatoes and cook for 3 minutes or until softened. Stir in the nutmeg, kecap manis, water, and season with salt and pepper. * Return chicken to pan and add the carrots. Bring to the boil, reduce heat to low, cover and simmer for 25 minutes or until chicken is tender and cooked through. Add extra kecap manis, if desired. Serve with steamed rice. |
| ***Home-brew battered wahoo and cherry guava salad*** | * canola, grapeseed or vegetable oil, for deep-frying * **400 g** wahoo fillet, skin off and bloodline removed, cut into 3 cm thick strips * **10** cherry guavas or normal ripe guavas, cut in half or smaller, depending on size * **1 handful** basil leaves * lime wedges, to serve   **Batter**   * **3 cups** self-raising flour * **2 cups** plain flour, plus extra, for dusting * **1 cup** cornflour * **100 ml** vegetable oil * **350 ml** beer * **350 ml** water   **Dressing**   * **100 ml** olive oil * **50 ml** lime juice * **2** garlic cloves, crushed salt, to taste | * To make the batter, place all the ingredients in a bowl and whisk until a smooth batter forms. It should have the consistency of thick pancake batter. Cover and refrigerate. * To make the dressing, place all the ingredients in a bowl, season with salt and whisk together. * Fill a large saucepan or wok two-thirds full of oil and heat to 180°C. * Working in batches, dust the wahoo in the extra flour, then dip in the batter, allowing the excess to drip away, and then deep-fry, turning occasionally, until golden and crisp. Don’t overcrowd the pan or the temperature of the oil will drop, making the fish oily. Drain on paper towel. * To serve, arrange the guava on serving plates and tear some basil over the top. Drizzle with a little vinaigrette, then top with the fish and serve immediately with lime wedges. |