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|  | **Ingredients** | **steps** |
| ***Barbecued trevally*** | * **2** whole trevally (about 2 kg each), scaled, cleaned * **100 ml** pure cold pressed virgin coconut oil, gently warmed with 2 finely chopped long red chillies and set aside to infuse for 30 minutes * thinly sliced green spring onions, finely chopped * chilli, bean sprouts and lime wedges, to garnish * **50 g** tamarind paste * **4–6** red or green bird's-eye chillies, coarsely chopped * **4** green spring onions, white part only, coarsely chopped * **25 g** peeled galangal, coarsely chopped * **25 g** peeled ginger, coarsely chopped * **2** kaffir lime leaves * **4** garlic cloves * **2 tsp** lime juice * **1 tsp** salt * **1 tbsp** grated palm sugar * **2 tsp** terasi (shrimp) paste * **1 tbsp** palm oil | * **Infusing time** 30 minutes * To make the sambal bajak, place the tamarind paste in a heatproof bowl and pour over 150 ml boiling water. Allow to cool, then combine well. Strain the mixture through a fine strainer, extracting as much liquid as possible. Discard the solids. * Place the chillies, spring onions, galangal, ginger, lime leaves, garlic, lime juice and salt in a mortar and pestle, and grind to a coarse paste. Add the sugar and terasi paste and grind until well combined. * Heat the palm oil in a wok over medium heat. When hot, add the paste, and stir-fry for 2–3 minutes or until fragrant. Stir in the tamarind liquid and simmer until reduced by half. Remove from heat and cool. * Using a sharp knife, score the fish on both sides, making sure the incisions do not go all the way through to the bone. * Heat a chargrill or wood barbecue to high, then make sure the coals have burned down so there is no flame before cooking the fish. Brush the fish on both sides with the coconut and chilli oil, then place on the grill and cook for about 6 minutes on each side, basting the fish each time you turn it. (The cooking time will vary depending on the thickness of the fish. To check whether the fish is cooked, press it lightly just below the head. If it gives, then the fish is done.) * Serve the fish on a large platter scattered with thinly sliced shallots, chopped chilli, bean sprouts and lime wedges with the sambal passed separately. |
| ***Peter's perfect souce*** | * **2 cm piece** ginger * **2** garlic cloves * **1** lemongrass root, finely chopped * **6–8** fresh chillies * **1** lime, rind grated * **50 ml** white vinegar * coarse salt * **½ cup** white sugar | * **Makes** 1 cup * Chop the ginger, garlic and lemongrass and place in a mortar. Add the chillies and half of the lime rind, keeping the other half aside for later. * Crush the ingredients together in the mortar. Gradually add the vinegar. * Add a pinch of salt and continue pounding. The salt will assist breaking down the other ingredients. * Taste the mix to ensure you are happy with the combination of sweet, sour, salty and hot flavours. Add additional amounts of the ingredients as required to balance the taste to your liking. * Add the mix to a cold pan. Place the pan over high heat. Be careful not to let the flame come up around the sides of the pan (this will burn the edges). * Mix the sambal with a wooden spoon as it heats. * Add the sugar. This will caramelise the mix and bring the flavours together. * Cook over medium heat for 10 minutes or until the mixture is pulpy. * When the mix is almost done, add the remaining lime rind. Cook for a further 90 seconds. * Serve the sambal hot or cold, as an accompaniment to just about any dish. |
| ***Beef satay*** | * **1 kg** rump steak, cut into bite-sized chunks   **Marinade**   * 1 medium onion, finely chopped * **4** large garlic cloves, finely chopped * **100 ml** kecap manis * **2 tbsp** peanut oil * **½ tsp** sea salt * **½ tbsp** grated palm sugar * **1 tsp** ground coriander   **Peanut sauce**   * **225 g** roasted peanuts * **200 ml** hot water * peanut oil * **1** candlenut, finely chopped * **1 tsp** ground coriander * **1** onion, finely chopped * **3** large garlic cloves, finely chopped * **2–3** small red chillies, finely chopped * **200 ml** coconut milk * **1 tbsp** kecap manis * juice of ½ lime * salt * grated palm sugar | * **Marinating time:** 3-4 hours * Combine the marinade ingredients in a bowl, add the beef and mix well. Marinate in the refrigerator for 3–4 hours. * Soak some bamboo skewers in cold water for 1 hour. * To make the sauce, blend the peanuts and hot water to a smooth paste. Heat a wok over medium heat and add a splash of peanut oil. Briefly fry the candlenuts and coriander, then add the onion, garlic and chilli and cook for 2–3 minutes until the onion softens. Add the peanut paste, coconut milk and kecap manis, stirring well until the sauce starts to simmer. Add the lime juice and season with salt and palm sugar to taste. * Thread the beef onto skewers and barbecue over medium heat. Spoon over the warm peanut sauce. |
| ***Minced pork satay*** | * **2** brown onions, finely chopped * **4** garlic cloves, chopped * **4** bird's-eye chillies, chopped * **20 g** ginger, sliced * **20 g** galangal, thinly sliced * **10 g** lesser galangal (kencur), thinly sliced * **10 g** turmeric, thinly sliced * **1 tsp** black peppercorn * **2** cloves, chopped * **1** nutmeg, grated * **5 g** coriander seed * **2** candlenuts, chopped * **2 tbsp** light palm sugar * **2 tbsp** tamarind paste * salt, to taste * **1 kg** pork, minced * **2** lime leaves, thinly sliced * **1 tbsp** coconut milk * fried onion flakes, to taste | * Place the brown onion, garlic, chilli, ginger, galangal, lesser galangal, turmeric, black peppercorn, cloves, nutmeg, coriander seed, candlenuts, light palm sugar, tamarind paste and salt in a mortar and pound with a pestle to a paste. Mix the spice paste through the minced pork. Add chopped lime leaf and coconut milk. * Take 30 g of the mixture and shape into a ball, then stick the skewer into the ball and work the mixture around one end of the satay skewer until you have about 8 cm covered.  Repeat until all the mixture is used. * Grill on a barbecue or grill pan until golden brown. Season with fried onion flakes. |
| ***Shallot and lemongrass relish*** | * **2 stalks** lemongrass * **4** green and red bird's-eye chillies * **8** eschalots * **10** Bali lime leaves (or kaffir lime leaves) * **8 g** roasted shrimp paste * **2** Bali limes, juiced * **2 tsp** salt * **2 tbsp** vegetable oil | * Slice the lemon grass finely and place in a bowl. * Slice the shallots and chop the chillies, and add to the lemongrass. * Add finely chopped lime leaves and crumble in the shrimp paste. * Add salt and oil and mix thoroughly. |