

SATAY PEANUT SAUCE

INGREDIENTS

500g roasted peanuts

Blended Paste

25g dried chillies, rehydrated in hot water and chopped

1 onion, chopped

4-5 shallots, chopped

5 cloves garlic

1-inch ginger, chopped

1-inch galangal, chopped

2 stalks lemongrass, bruised and sliced

1 tbsp dried shrimps, rehydrated in hot water

1/4 cup water, for easier blending

Peanut Sauce

1 cup vegetable oil, with extra on the side

4 cups water, with extra on the side

100g palm sugar, or to taste

1 tbsp salt, or to taste

1 cup coconut milk

2 tbsps tamarind paste, or to taste

1 tbsp dark sweet soy sauce

INSTRUCTIONS

Step 1: Add peanuts to a blender or food processor. Give them a rough pulse, so that you get chunks of peanuts in the sauce. Once processed, remove and set to one side.

Blending the Aromatic Paste

1. Soak the dried chillies with hot water for 5 minutes, or until the chillies rehydrate and soften. Once rehydrated, drain and chop dried chillies to smaller pieces for easier blending.

2. At the same time, soak the dried shrimps in hot water for 5 minutes, or until soften.

3. Peel and roughly chop the onions and shallots, garlic, ginger and galangal.

4. Remove the hard outer layer of lemongrass, and the top and bottom root part. Bruise lemongrass with the back of the knife, or a pestle to release fragrance. Slice at a diagonal.

5. Add all of the prepped ingredients in the blender. Add about 1/4 cup of water, for easier blending. Turn the blender on and blitz to a smooth paste.

Making the Peanut Sauce

Step 1: Add plenty of oil to the wok, and heat over low to medium heat. Once hot, add the blended paste.

Step 2: Continuously stir fry until the paste is fragrant and slightly dries down. The paste should have emulsified and released oil. If the paste is too dry before oil is released, add more oil. This 'pecah minyak' or oil splitting process can take 10 minutes or so. Once the dried chilli paste has cooked down, add the blitzed peanuts and water. Stir to combine.

Step 3: Add your blocks of palm sugar and salt to taste. Let this to come to a boil, before turning the heat down and allow to simmer for 15 minutes, or until the palm sugar blocks melt.

Step 4: Once the palm sugar has melted, add coconut milk and tamarind paste. If too much liquid has cooked off, add more water. Add dark sweet soy sauce.

Step 5: Let sauce come up to another boil. Taste test and season accordingly with sugar and salt, if needed. Once you're happy with the taste, satay sauce is done. Serve hot!

THE COOKERY

by The Secret Jozi Chef

