

## Chicken Sate

Makes 10

### Marinade - Method

1. Remove outer stalks of the lemon grass and finely chop
2. Blitz all of the ingredients together with the exception of the cumin seeds to a smooth paste
3. Mix thoroughly with the shredded chicken, add the cumin seeds and marinade overnight in a fridge
4. Thread the chicken onto the skewers with an even spread

### Chefs tips

- \* I don't like to cut the chicken too thin as it dries out too easily once cooked

### Sate Sauce - Method

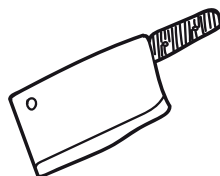
1. Peel crush and paste the garlic with the salt
2. Place all the ingredients into a thick bottomed pan and bring to a simmer stirring continuously for 15-20 minutes
3. Add a little water if the mixture becomes too thick and has reduced too much

### To cook

1. Brush the griddle plate with a little oil and allow to heat on a setting of 5-6 (ensure that the griddle plate is not too hot otherwise the chicken will burn)
2. Place the sate skewers onto the griddle turning periodically to give an even cook depending on the thickness the sate should be ready in 5-6 minutes.
3. Remove from the griddle and Knap over the sate sauce

### Chefs tips

- \* Garnish with a wedge of lime, finely sliced chilli, fresh coriander and crushed peanuts



### INGREDIENTS

Chicken breast (cut into thin strips)	1kg
Lemon grass	30g
Shallots	70g
Coriander	10g
Turmeric	10g
Chilli red	25g
Sugar soft brown	100g
Cumin seeds	5g
Skewers	20 no
Salt	



### INGREDIENTS

Peanut butter crunchy	150g
Coconut milk	300ml
Palm sugar	60g
Chilli flakes	5g
Star anise	10g
Garlic	10g
Salt	

