



INGREDIENTS

¼ cup vegetable oil
 3 cloves garlic, crushed
 1 tablespoon grated ginger
 1 tablespoon ground coriander
 1 teaspoon ground cumin
 600g chicken thigh fillets
 250ml Ayam satay sauce
 ½ cup coconut milk
 2 teaspoons sambal oelek
 Salt flakes, to taste
 Lime wedges, for serving

Pineapple Salsa

1 Lebanese cucumber,
 seeded and finely diced
 1 small red onion, finely diced
 ¼ pineapple, finely diced
 10 mint leaves, finely shredded

Satay Chicken

Some of my favourite memories from trips to Malaysia and Indonesia are of eating satay chicken skewers from street stalls - I've tried all sorts of complicated recipes at home to recreate the flavour, without success. Then I came across Ayam satay sauce - made in Malaysia from peanuts, coconut milk, lots of herbs and spices (and no additives) ... I'm not opposed to a quality short-cut, especially when it tastes this good. Part of the charm of a genuine satay is the smokiness from a charcoal grill, if you don't have one, get your grill pan good and hot and let the meat get a good charring. This recipe can also serve 2 as a main course with rice, the pineapple salsa is my addition to add a bit of freshness ... and a glass of Logan's Clementine pinot gris skin-contact rosé rounds things out nicely. Makan!

Serves 4 as a starter

METHOD

Combine oil, garlic, ginger, coriander and cumin.

Cut chicken into bite-sized pieces, add to oil mixture, mixing well to combine, cover and refrigerate for at least 30 minutes.

Meanwhile, make Pineapple Salsa: combine all ingredients and set aside.

Combine satay sauce, coconut milk and sambal oelek in a small saucepan and bring to a simmer. Set aside to keep warm.

Heat barbecue or char-grill pan to hot.

Thread chicken onto skewers, sprinkle with salt and grill for about 2 minutes each side, until just cooked through.

Serve with Pineapple Salsa, satay sauce and a lime wedge on the side.