



Sate Lilit Ikan

Sate lilit, made from minced meat or seafood, is a specialty of Bali. Unlike most other satays, sate lilit isn't traditionally served with peanut sauce, but I won't tell if you decide to add some. I usually cook sate lilit in a pan rather than on a grill, as I find them less likely to stick in the pan; of course if they do stick a little they still taste great!

Serves 2–4 (Makes 12 skewers)



INGREDIENTS

- ½ cup shredded coconut
- 1½ tablespoons hot water
- 1 tablespoon Satay Paste
- 1 teaspoon salt flakes
- 2 teaspoons cold water
- 250g white fish fillets (such as ling), skin off, pin-boned
- 300g green prawns, peeled and deveined
- 2 kaffir lime leaves, finely shredded
- 15g small ice cubes or flake ice
- 4–6 thin stalks lemongrass, cut into 12 x 20cm lengths (or 12 flat bamboo skewers)
- Vegetable oil, for rolling
- Acar, for serving
- Sambal oelek or Sambal Terasi, for serving (optional)
- Lontong or steamed rice, for serving

METHOD

1. Place coconut and hot water in a bowl, cover and set aside for 20 minutes or so until water is absorbed.
2. Add Satay Paste, cover and refrigerate.
3. Dissolve the salt in the cold water and place in the fridge to chill well.
4. Roughly chop fish and prawns, place in a bowl with kaffir lime leaf, cover and refrigerate until well chilled.
5. Place fish, prawns and kaffir lime leaf in the bowl of a food processor and process to a paste.
6. Add ice cubes and chilled salt water and blitz again until very smooth.
7. Add coconut and Satay Paste and blitz to combine well.
8. Transfer to a mixing bowl and use wet hands to scoop out about 40–50g at a time.
9. Squeeze it around the thicker end of a piece of lemongrass (or flat bamboo skewers), leaving about half the lemongrass/skewer exposed.
10. Roll in a little oil and place on a tray in a single layer. Cover and refrigerate until ready to cook.
11. Light charcoal and let it burn down to embers or heat a cast-iron frying pan over medium heat until it's very hot.
12. Wipe frying pan or grill with a little oil.
13. Roll skewers in a little more oil and place over the charcoal or into the pan.
14. Cook on one side for a few minutes until a crust forms, then turn as needed to get an even golden colour all over.
15. Serve with Acar, lontong or steamed rice and sambal if you like.