



Satay Paste

This recipe makes enough paste to marinate 3kg of meat. You could make a smaller quantity, but what are you going to do with the other half of the chilli? This is the basic marinade for any type of satay – chicken, beef, pork, lamb, prawn, or whatever takes your fancy – and you'll be surprised how quickly 12 skewers disappear. So I recommend making the full amount and either throwing a satay party or portioning it and freezing it to have on hand for quick future meals. Use some to make sate lilit too.

Makes about 1 cup (enough for 3kg of meat)



INGREDIENTS

- 70g red shallots, peeled (about 2)
- 35g garlic, peeled
- 1 long red chilli, stem removed
- 2 tablespoons ground coriander
- ¼ teaspoon ground cumin
- 85g gula jawa, shaved
- 1 tablespoon salt flakes
- 1¼ teaspoons freshly grated ginger
- 1 tablespoon tamarind liquid
- 70ml vegetable oil

METHOD

1. Roughly chop shallot, garlic and chilli.
2. Place all ingredients in the bowl of a food processor and blend to form a paste.
3. Store refrigerated for a week or frozen for up to 6 months.