

# THE NEFF KITCHEN



For lovers of food and NEFF appliances.



## Chicken satay with spicy coconut dipping sauce

By Warren Carle

Serves: 20 skewers

Cooking time: 15 minutes

Prep time: 30 minutes

Function: CircoRoast®, Induction and Step Flame

Cuisine: Malaysian

### Ingredients

750 g chicken thigh, fillet  
 1 tsp turmeric  
 2 tsp cumin  
 1 tsp coriander  
 2 cloves garlic, crushed  
 2cm ginger, grated  
 1 tsp salt  
 2 tsp peanut oil  
 20 bamboo skewers  
 For the sauce  
 10 cm stalk lemongrass, roughly chopped  
 2 cloves garlic  
 2 cm ginger  
 1 chilli  
 1 tsp cumin  
 ½ tsp ground coriander  
 ½ tsp ground turmeric  
 1 tbsp peanut oil  
 1 tbsp brown sugar  
 2 tsp fish sauce  
 100 g crushed peanuts  
 270 ml coconut milk

Soak bamboo skewers in water before threading chicken to prevent burning. Shielding the skewer ends with a strip of aluminium foil can be effective if time poor. Ensure foil is secured to the tray.

### Method

Cut the chicken into 2 cm pieces and place into a medium mixing bowl with the turmeric, cumin, coriander, garlic, ginger, salt and oil. Mix until combined. Thread about 5 pieces of chicken on to each skewer. Refrigerate until needed.

To make the sauce: combine all of the ingredients in a blender except the peanuts and coconut. Blend until a coarse paste forms. Place paste in a medium saucepan. Cook paste for 3-5 minutes or until aromatic on Induction cooktop level 6 or Step Flame cooktop level 7. Add the peanuts and coconut milk and bring to the boil, then reduce heat to a simmer, level 5 on Induction or level 6 step Flame. Cook for about 10-15 minutes or until it has thickened. Keep warm.

Preheat the oven on CircoRoast® to 180°C. Place the chicken skewers on the wire rack with the enamel tray underneath. Place the tray on level 4, cook for 10 to 15 minutes or until cooked through.

Serve the chicken skewer with the warm spicy coconut sauce.

### Notes

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55-60 g, unless specified.