

Pork tenderloin yakitori, Satay peanut sauce, fresh coriander

Recipe for 12 tapas



Description

Tender strips of pork tenderloin are marinated with fresh ginger, garlic, lemongrass, and lime, then seared until beautifully golden. They are finished with a rich and creamy peanut satay sauce that strikes the perfect balance between sweet, savory, and tangy. Fresh cilantro, green onions, and roasted peanuts add brightness and crunch to this generous, flavor-packed Asian-inspired bite.

Note

You can also grill the skewers on the BBQ to give them a delicious smoky flavor. Soak wooden skewers in water for at least 30 minutes to prevent them from burning. Brush the yakitori with the satay sauce only toward the end of cooking, as its sugar content can cause it to caramelize too quickly.

Ingredients

Yakitori

- 600 Gr Filet mignon of pork
- 3 Clove(s) Garlic
- 15 Gr Fresh ginger
- 15 Gr Lemongrass
- 1 Tbsp Lime juice
- Salt and pepper
- Vegetable oil

For the peanut sauce

- 45 Ml Hoisin sauce
- 45 Ml Sugar
- 60 Ml Water
- 45 Ml Peanut butter
- 1 Unit(s) Lime juice
- Salt and pepper
- Vegetable oil

Topping

- 30 Gr Peanuts
- 4 Sprig(s) Coriander
- 2 Unit(s) Green onion

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **425 F°**

For the preparations

Cut the pork tenderloin into strips.

Finely chop the coriander, ginger, garlic and lemongrass.

Roast the peanuts in the oven for a few minutes, then crush them. Squeeze the lime juice.

Slice the green onions.

Yakitori

In a bowl, combine all the marinade ingredients and the pork strips with a drizzle of vegetable oil. Mix, season with salt and pepper.

Marinate for 15 minutes. Thread a nice pork strip onto each skewer and sear over high heat in a non-stick frying pan.

Place on a baking sheet.

Finish cooking in the oven for 8 to 12 minutes.

Peanut sauce preparation

In a small pot, put the sugar, water and Hoisin sauce and bring to a boil. Turn off the heat and whisk in the peanut butter and lime juice. Season with salt.

On the plate

Serve the yakitori brushed with peanut sauce on your plates, accompanied by the remaining satay sauce in a small container. Sprinkle with chopped fresh coriander and crushed peanuts.

Bon appétit!