

Pork yakitori, Satay peanut sauce, fresh coriander |

Recipe for 12 tapas



Description

In this recipe, you'll find all the ingredients in a harmonious, colorful blend.

Note

You can also cook your skewers on the BBQ.

Soak your bamboo skewers in water at least 30 minutes beforehand to prevent burning.

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!