

Satay Ayam and homemade Sambal Olek, biryani rice

Recipe for 4 persons

Description

A classic Indonesian street food, peanut based chicken skewers!

Ingredients

Satay Ayam

- 4 Unit(s) Boneless chicken thigh
- 150 Gr Peanut butter
- 2 Unit(s) Crushed garlic
- 2 Unit(s) French shallot
- 75 Gr Coconut milk
- 50 Gr Kecap manis
- 100 Gr Water
- 40 Gr Fried oignons
- 0.25 Bunch(es) Coriander

- Salt and pepper

Sambal Olek

- 300 Gr Thai chilli
- 75 Gr Crushed garlic
- 75 Gr Fresh ginger
- 1 Unit(s) Lemongrass
- 80 Gr White vinegar
- 60 Gr Sugar
- 1 Unit(s) Lime zest(s)

- Salt and pepper

Biryani rice

- 2 Unit(s) Onion
- 3 Tbsp Olive oil
- 4 Clove(s) Chopped garlic
- 250 Ml Basmati rice
- 1.50 Tsp Green cari paste
- 1 Tbsp Fresh ginger
- 500 Ml Chicken stock
- 375 Ml Cauliflower
- 1 Unit(s) Carrot
- 1 Cup(s) Peas
- 0.50 Cup(s) Currant
- 0.50 Unit(s) Pistachios

- Salt and pepper

Preparation

- Preparation time **25 mins**
- Preheat your **BBQ/four** at **400 F°**

Satay Ayam

Cut the chicken into strips and skewer them, set aside.

Combine all of the ingredients except for the water in a blender and blend until smooth. Add water if

necessary to reach the right consistency.

Dip the chicken skewers in the sauce and then either grill them on the barbecue or in a grill pan on the stove until you reach a nice coloration. Finish cooking in the oven or with indirect heat on the barbecue. 8-12 minutes, depending on the size of the chicken skewers.

Garnish with fresh herbs and fried onions.

Sambal Olek

Blend the chillies, garlic, ginger and lemon grass in a food processor or mortar and pestle.

While processing gradually add the vinegar.

Place the pureed mixture into a saucepan and bring to a boil.

Reduce the heat and simmer for 3 minutes.

Add the sugar and stir until dissolved.

Add the salt and lime zest to taste.

Biryani rice

Épluchez et rincer les oignons. Râpez finement le gingembre et hacher l'ail finement. Détaillez le chou-fleur en petit bouquet. épluchez et taillez la carotte en brunoise.

In a saucepan, gently cook the onions in the oil until golden brown. Add the garlic and cook for 2 minutes. Add the rice, curry powder and ginger. Stir to combine. Stir in the remaining ingredients.

Bring to a boil. Reduce the heat to low. Cover and cook for about 20 minutes without stirring. The liquid should be completely absorbed. Remove from the heat and serve.

Bon appétit!