

INGREDIENTS

1 Unit Onion
4 Cloves Garlic
1 Inch Galangal
2 Stems Lemongrass
160 Milliliters Water
2 Tablespoons Cooking Oil
2 Packets MAGGI® Sambal Tumis
1/2 Cup Peanut
1 Tablespoon Tamarind Paste
3 Tablespoons Sugar
3 1/2 Tablespoons Cooking Oil
2 Stems Lemongrass
1/2 Inch Galangal
2 Teaspoons Onion Powder
1 Teaspoon Garlic Powder
2 Teaspoons Coriander Powder
1 Teaspoon Cumin Powder
1/4 Teaspoon Chili Powder
1 1/2 Tablespoons Sugar
360 Grams Harvest Gourmet Chargrilled Pieces
1/2 Unit Cucumber
1 Unit Onion
1 Tablespoon MAGGI® CukupRasa™



10 SERVINGS



48 MIN



INTERMEDIATE

Harvest Gourmet Chargrill Marinated Pieces put onto Satay stick. Serve the local favourites satay with the cucumber, cubed rice, and peanut sauce for wholesome experiences.

PREPARATION

1. Preparation of Peanut Sauce

Heat cooking oil, fry onion, garlic, galangal, lemongrass until dry.

2.

Add MAGGI® Sambal Tumis, saute until the oil is separated.

3.

Add the ground peanuts. Stir until dry.

4.

Add the diluted tamarind paste. Let it simmer.

5.

Add sugar. Simmer until the oil is separated.

6. Preparation of Sate

Combined cooking oil, pounded lemongrass and galangal, onion powder, garlic powder, coriander powder, cumin powder, chili powder, MAGGI CukupRasa and sugar. Mix until well combined. Marinate on Harvest Gourmet™ Chargrilled Pieces.

7.

Spear 3 pieces of Harvest Gourmet™ Chargrilled Pieces on each skewer. Grill it.

8. Serve

Serve satay with cucumber, onion, 'nasi impit' and peanut sauce.

Recipe created by HAKIMI

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