

Satay Celup

Ingredients

Servings: 6

300g	peanuts
4	lemongrass stalks
3 cm	galangal
3	garlic cloves
8	chilli peppers (dried)
2	shallots
3	tbsp oil
400ml	water
1/4 tsp	salt
60g	palm sugar (gula melaka)
1 tsp	tamarind paste

Step 1 of 4

300g peanuts

Toast peanuts in a pan without oil until fragrant. Remove skins by soaking them in a bowl of water. Then, blend/crush peanuts into a grainy texture and set aside.

Step 2 of 4

4 lemongrass stalks

3cm galangal

3 garlic cloves

8 chilli peppers(dried)

2 shallots

3 tbsp oil

Blend lemongrass, galangal, garlic and dried chillies. In a pan, heat oil over medium heat to fry sliced shallots. Once shallots begin to change colour, add the blended ingredients and sauté until fragrant.

Step 3 of 4

400ml water

1/4 tsp salt

Add blended/crushed peanuts, water and a pinch of salt. Mix well and increase heat to allow the sauce to boil.

Step 4 of 4

60g palm sugar (gula melaka)

1 tsp tamarind paste

Once the sauce boils, add 'gula melaka' (palm sugar) and allow it to simmer over low to medium heat. After 20 minutes when the sauce thickens, add tamarind paste. Add sugar to taste (optional).