INDONESIA / WILL'S GOURMET RECIPES

GOAT SATAY WITH SPICY PEANUT SAUCE

Goat satay grilled until slightly charred and served on a thick, spicy peanut sauce built on candlenuts, chilli and kecap manis. A street food classic from Malang.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	40 min	15 min	55 min	Medium	Hot

INGREDIENTS

FOR THE SATAY

600 g goat leg, cut into small cubes

100 g goat fat, cut into small cubes

3 tbsp kecap manis (sweet soy sauce)

2 tbsp neutral oil

16 bamboo skewers, soaked in water for 2 hours

FOR THE PEANUT SAUCE

4 candlenuts

200 g roasted peanuts

4 shallots

3 garlic cloves

4 big red chillies

6 bird's eye chillies

3 kaffir lime leaves

2 tbsp neutral oil

3 tbsp kecap manis

1 tsp palm sugar

1 lime, juiced

300 ml water

Salt and pepper, to taste

TO SERVE

Lime wedges

METHOD

MARINATE THE GOAT

1 Toss the goat meat and fat with the kecap manis and oil. Leave for 30 minutes, or longer in the fridge.

ROAST THE CANDLENUTS

2 Dry-roast the candlenuts in a pan, turning until the outside is browned. Do not eat them raw.

FRY THE AROMATICS

3 Heat the oil and fry the shallots, garlic, chillies and lime leaves for 4 to 5 minutes until soft and fragrant.

MAKE THE SAUCE

4 Blend the fried aromatics, candlenuts and peanuts with the water into a thick, slightly chunky paste. Return to the pan, add the kecap manis, palm sugar, salt and pepper, and simmer for 5 minutes. Finish with the lime juice.

SKEWER

5 Thread 4 to 5 pieces of meat onto each skewer, alternating with a little fat.

GRILL

6 Grill over hot coals for 8 to 10 minutes, turning and brushing with a little of the sauce, until slightly charred.

SERVE

7 Lay the skewers on a pool of the warm peanut sauce and serve with lime wedges.

USEFUL SHORTCUTS FOR HOME COOKS

Goat is sold by halal butchers. Lamb leg or shoulder with the fat left on is a good alternative.

Cut the meat small and even so the skewers cook through before the outside burns.

The sauce keeps in the fridge for 3 days and thickens, so loosen it with a splash of water when reheating.

Will is in a kampung in the heart of Malang, East Java, cooking sate kambing, one of the classic dishes found across Indonesia. He uses goat, not lamb, cut small, with some of the fat, which is what makes it juicy.The peanut sauce starts with candlenuts, which he roasts on the outside because raw they are slightly poisonous. They are...