INDONESIA / BALI UNCHARTED

SATE LILIT MARLIN

Sate lilit made with marlin, grilled over hot embers: minced fish bound with coconut and Balinese spice paste, pinched and pulled around the stick. Singaraja's version is less coconutty and stronger in the spices.



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

INGREDIENTS

500 g marlin or firm white fish, skinned and finely minced

100 g freshly grated coconut

FOR THE BUMBU

6 shallots

4 garlic cloves

3 red chillies

20 g ginger

15 g galangal

2 kaffir lime leaves, finely sliced

1 tbsp palm sugar, grated

1 tbsp coconut oil

Salt, to taste

TO SERVE

12 lemongrass stalks or bamboo skewers

Sambal matah or sambal

METHOD

MAKE THE BUMBU

1. Blend the shallots, garlic, chillies, ginger and galangal into a paste. Fry in the coconut oil over medium heat for 5 minutes until fragrant. Let it cool.

MIX THE FISH

2. Mix the minced fish, cooled bumbu, coconut, lime leaves, palm sugar and salt. Knead for 2 minutes until sticky and cohesive.

SHAPE

3. Wet your hands. Take a golf ball of mixture and pinch and pull it around a stick, pressing it into a long shape.

GRILL

4. Grill over very hot embers with no flame, turning every minute, for 6 to 8 minutes. The surface should be golden with a little char in places, never burnt.
5. Serve straight away with sambal.

USEFUL SHORTCUTS FOR HOME COOKS

Marlin gives a good yield and texture. Mackerel, tuna or any firm fish will work.

Chill the mixture for 20 minutes before shaping. It sticks to the stick better.

No embers? Use a very hot grill pan or oven grill, and brush the sticks with a little oil.

Will is in Singaraja, North Bali, at Warung Ikan Laut Gusti Aji, which has been in one family for three generations. It started around 1969, when families fled the Kintamani volcano eruption.They make sate lilit from marlin, about 100 kilos a day from the nearby fishing village. Will says the secret is hot embers and no flame. The paste is…