INDONESIA / BALI UNCHARTED

SATE TAUCO

Sate tauco is a Singaraja pork sate: pork pounded with its fat, grilled over charcoal and served in a rich sauce made from tauco, fermented soybean paste.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	40 min	20 min	1 h	Medium	Medium

INGREDIENTS

FOR THE SATE

600 g pork shoulder, finely chopped

200 g pork back fat, finely chopped

3 garlic cloves, pounded

2 shallots, pounded

1 tsp salt

12 bamboo skewers, soaked in water

FOR THE TAUCO SAUCE

3 tbsp tauco (fermented soybean paste)

2 tbsp neutral oil

4 shallots, sliced

3 garlic cloves, sliced

2 red chillies, sliced

2 tbsp kecap manis

200 ml water

TO SERVE

Cucumber, sliced

Steamed rice or lontong

METHOD

MAKE THE SATE

1. Pound or chop the pork and fat together with the garlic, shallots and salt until sticky and fine.
2. Press a portion of the mixture around each skewer. Leave a small piece of fat at the bottom of each stick.

MAKE THE TAUCO SAUCE

3. Heat the oil in a pan over medium heat. Fry the shallots, garlic and chillies for 3 minutes.
4. Add the tauco and kecap manis and fry for 2 minutes. Add the water and simmer for 10 minutes until thick.

GRILL

5 Grill the sticks over charcoal for 8 to 10 minutes, turning, until the fat has dripped and crisped and the pork is cooked through.

6 Serve with the tauco sauce and cucumber.

USEFUL SHORTCUTS FOR HOME COOKS

Tauco is a salted fermented soybean paste found in Asian shops. Miso mixed with a little soy sauce is a loose substitute.

Pound the fat with the meat, not separately. That is how the sate stays juicy.

Skewers soaked for 30 minutes won't burn on the grill.

Will is in Singaraja at Warung Sate Tauco Kho Lin, a family warung that blends Balinese and Chinese traditions. Everything is pork. Will says the name began with the owner greeting his brother with "Hey brother, how are you".The sate is made differently here: the pork is pounded with the fat, and a little fat is placed at the bottom...