

Minced Duck Sate Recipe

(Sate Bebek Lilit)

Ingredients:

600 g minced duck meat
125 g grated coconut
4 bird's eye chilies, finely chopped
2 tablespoons crisp-fried shallots
1 tablespoon crisp-fried garlic
1 teaspoon chopped palm sugar
a pinch of salt
a pinch of freshly crushed black pepper
Bamboo skewers or trimmed lemon grass stalks

Spice paste:

60 g red chilies, halved, seeded and sliced
60 g shallots, peeled and sliced
30 g garlic, peeled
20 g galangal (laos), peeled and sliced
30 g turmeric, peeled and sliced
20 g ginger, peeled and sliced
20 g candlenuts, crushed
¼ teaspoon dried shrimp paste (terasi), roasted
¼ teaspoon coriander (cilantro) seeds, crushed
a pinch of freshly crushed black pepper
a pinch of grated nutmeg
2 cloves
3 tablespoons vegetable oil

Method:

Prepare spice paste. Combine all ingredients, except oil, in a stone mortar or blender (processor) and grind into a fine paste. Heat oil in a heavy saucepan. Add spice paste and sauté over low heat until fragrant and color has changed. Remove from heat and set aside to cool completely before using or storing. Combine all ingredients, except skewers or lemon grass stalks, in a mixing bowl. Add 4 tablespoons spice paste and mix into a smooth paste. Mould 1 rounded (heaped) tablespoon mixture around one end of a bamboo skewer or the bulbous end of a lemon grass stalk. Repeat until ingredients are used up. Prepare a basting mixture. Mix 2 tablespoons spice paste with 2 tablespoons vegetable oil until well blended. Either grill prepared sate over very hot charcoal or oven-grill until golden brown, basting and turning frequently.