

Satay Babi Goreng Recipe (Fried Pork Satay Recipe)

Ingredients: Serves 4

600 g pork rib steak, marbled with a little fat
415 ml coconut milk
4 lime leaves
1 teaspoon salt
2 teaspoons sugar

Spice paste:

3 stalks, use 5 cm of root end
5 fresh red chilies
5 candlenuts
10 shallots
1 tablespoon shrimp paste (belachan)
1 teaspoon turmeric powder
2 tablespoons coriander (cilantro) powder
1 teaspoon cumin powder
1 teaspoon fennel powder

Method:

Cut pork into thin slices. Grind spice paste ingredients, except the powders, and mix into a thick paste with a little water. Heat oil and fry spice paste for 4 minutes until fragrant and oil oozes out. Add pork and continue to fry for 3 minutes. Add coconut milk, lime leaves, salt, and sugar and boil over medium heat stirring constantly until gravy is thick and aromatic.

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