

## Satay Sauce Recipe (Nyonya Recipe)

**Ingredients:** Serves 7

150 ml cooking oil

1 liter coconut milk, extracted from 350 g grated coconut and 1 liter water

350 g bilimbi (belimbing buluh) cut into 1-cm thick slices and boiled for 1 minute to remove a bit of its sourness

300 g finely chopped pineapple

300 g roasted peanuts, coarsely pounded

1½ rounded tablespoons salt

220 g sugar

**Finely ground paste for peanut sauce:**

25 dried chilies, soaked in water to soften and drained

28 shallots, peeled

2.5 cm galangal, peeled

1 tablespoon crushed dried shrimp paste (belachan)

**Method:**

Heat the cooking oil and fry finely ground paste until fragrant. Stir in coconut milk and bring to a boil. Add the bilimbi and pineapple, cook for 6 minutes. Stir in peanuts and season with salt and sugar. Simmer for 5-10 minutes until the sauce thickens, stirring constantly.

**Note:** The tangy taste of the bilimbi is a personal preference. If you like the sauce sour, add more. Sliced tomato can be added, if desired. If the bilimbi is out of season, just use pineapple or tomatoes.