

Sate Padang Recipe

Ingredients: Serves 4

200g brisket
800g innards (heart, tripe, intestines, liver, lung)
2½ liters water
4 kaffir lime leaves
1 stalk lemon grass, bruised
1 turmeric leaf
1 piece dried sour fruit (Garcinia cambogia)
skewers
1-2 tablespoons oil
50g rice flour and 1 tablespoon cornstarch,
for every 500cc stock
fried shallots, for garnishing

Ground Spices:

8 red chilies
2 teaspoons coriander, roasted
1 teaspoon peppercorns
¼ teaspoon cumin, roasted
6 shallots
1 teaspoon chopped turmeric
1 teaspoon chopped ginger
½ tablespoon chopped galangal

Method:

Boil brisket and innards until half-cooked. Then add ground spices, kaffir lime leaves, lemon grass, turmeric leaf and dried sour fruit. Add hot water if necessary. Simmer until the meat is tender. Remove brisket and innards and cut into 1 x 2 x 3 cm pieces. Thread meat onto the skewers, making sure that every skewer has brisket and various innards. Brush with oil and grill over hot charcoal until dry. Thicken the remaining marinade with rice flour and cornstarch mixed with a little water. Serve satay with ketupat (compressed rice cakes) or lontong (rice dumplings). Pour hot sauce over the meat and sprinkle with fried shallots.