

Pork satay, peanut sauce and fresh cilantro |

Recipe for 12 tapas



Description

Skewers of marinated pork in an asian sauce and served with peanut butter and hoisin sauce sprinkled with fresh cilantro.

Note

You can also cook your satay on the BBQ, but beware to soak your bamboo skewers at least 30 minutes ahead to make sure they do not burn. You can add a spicy component to the sauce by adding chilli flakes or your favorite hot sauce.

Ingredients

For the satay

- 600 Gr Filet mignon of pork
- 3 Clove(s) Garlic
- 10 Gr Fresh ginger
- 0.50 Stick(s) Lemongrass
- 1 Unit(s) Lime

For the peanut sauce

- 45 Ml Hoisin sauce
- 45 Ml Sugar
- 60 Ml Water
- 45 Ml Peanut butter
- 1 Unit(s) Lime
- 15 Ml Peanuts
- 4 Sprig(s) Fresh cilantro

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut the chicken thighs into cubes. Finely chop the cilantro, ginger and garlic. Juice the lime. Roast the peanuts in the oven for a few minutes and chop them roughly.

Chicken satay preparation

Mix all the marinade ingredients in a bowl. Add in the chicken cubes, a drizzle of olive oil as well as salt and pepper and marinate for 15 minutes to 2 hours. Put about 3 chicken cubes per skewer and sear them over high heat in a nonstick skillet and place them on a baking sheet. Finish cooking in

the oven for 8 to 10 minutes.

Peanut sauce preparation

In a small pot, put the sugar, water and Hoisin sauce and bring to a boil. Turn off the heat and whisk in the peanut butter and lime juice. Season with salt.

To serve

Serve your chicken skewers in a large plate, brush them with a little bit of sauce and serve the extra sauce in a small dish on the side. Sprinkle with chopped cilantro and peanuts.

Bon appétit!