

Black Garlic Chicken Saté



*The Black Garlic really adds a depth of flavour to this delicious Saté Sauce.
Serves 6*

Ingredients

700g chicken breast – skin removed and cut into cubes
For the marinade

- 3 small shallots – peeled
- 1 clove of peeled black garlic
- Half a teaspoon of lemon grass
- 1 tablespoon of ground coriander
- 1 teaspoon of ground cumin
- 1 teaspoon of turmeric
- 2 teaspoons of brown sugar
- 2 tablespoons of vegetable oil
- 2 tablespoons of smooth peanut butter

For the sauce

- 3 tablespoons of dark soy sauce

- 3 tablespoons of brown sugar
- 6 cloves of peeled black garlic
- 1 teaspoon of lemon juice
- Half a teaspoon of lemongrass
- 3 tablespoons of smooth peanut butter
- 4 spring onions
- 200 ml creamed coconut milk/cream (ready made)
- Salt

Instructions

1. For the marinade – Place all the ingredients (with the exception of the chicken) into a blender. Add the marinade to the chicken, cover and refrigerate over night in a non-metallic bowl.
2. To make the Black Garlic Saté Sauce:
Place all the ingredients into a blender. Blend together.
3. Put the sauce into a saucepan and heat gently. (If the sauce thickens too much just add a little more coconut milk). Adjust seasoning according to taste.
4. To assemble:
Thread the cubes of chicken onto skewers.
5. Cook them on the grill or barbecue them.
6. Check the chicken is cooked thoroughly. Serve with the warm Black Garlic Saté Sauce.

