



INDONESIAN FISH SATE

Ingredients:

- 150 gr cod
- 150 gr shrimps
- 1 chilli
- 1 garlic clove
- 2 cm fresh ginger
- 1 lime
- 1 tbsp soy sauce
- 1 tbsp EldurApi 13 Classic Fish herbs
- 80 gr grated coconut
- 1 tbsp brown sugar
- 5 lemon grass stalks

Supplies:

- Kamado
- teppanyaki plate
- pro set
- bowl

PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150 °C. For this recipe, work with direct heat. Place the pro set in the Kamado. Then place the Teppanyaki plate in the top of the Kamado. Now let the Kamado heat up further to 200 °C.

PREPARATION

Peel the prawns, then grind the cod and prawns into a paste. Do this with a food processor or a sharp knife. Add the ground fish to a bowl.

Now finely chop the chilli and grate the garlic and ginger. Mix the cod, prawns, chilli, garlic, ginger, soy sauce, Fish herbs, grated coconut and sugar into a sticky paste. Add a little oil and lime juice to finish.

Knead the fish mixture around the lemongrass stalks. Add a dash of oil if it is too dry and does not stick to the lemongrass.

grater

Add a little coconut if the paste is too wet.

Kamado set up:

Direct heat

Finally, grill the satay for about 5 minutes until cooked on the teppanyaki plate. Top the satay with the chopped chilli, coconut rind and a little bit of lime juice.