



SATE DAGING

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Ingrediënten:

Sate daging

- 1 recipe sweet soy
- 2 tbsp ketjap manis (sweet)
- 2 cloves of garlic, chopped
- 1 cm ginger, grated
- 1 tsp turmeric
- 1 tsp cumin
- 1/2 tsp cayenne pepper
- 1 tsp fish sauce
- 750 g diamond fillet, diced 2x2 cm

Sweet soy

- 100 gr shallot
- 4 tbsp rice oil
- 3 cloves of garlic, chopped
- 1 bird's eye chilli (Thai chilli), finely chopped

PREP TIME

Sweet soy

Start by frying the shallot golden in the oil, add garlic, fry for a while and pass through a sieve. Save the oil for another use (satay daging). Mortar or grind onion and garlic finely with chilli and peanuts, then add soy sauce and lime juice.

Satay daging

Start by mixing sweet soy oil with garlic, ginger, ketjap manis, turmeric, cumin, cayenne pepper and fish sauce to make a marinade. Marinate the meat for 6 hours in the marinade in the refrigerator, drain and thread the meat onto the skewers.

Once the meat is marinated, light a medium amount of Binchotan, open the sliders of the Shichirin two-thirds of the way and let it come to temperature well. When the Shichirin reaches a temperature of 250°C, place the standard grill.

3 tbsp peanuts, finely chopped
100 ml ketjap manis
lime juice

Benodigheden:

Shichirin
yakitori bars
mortar/blender
sieve
BBQ skewers

Kamado set up:

directe hitte

PREPARATION

When the Shichirin is up to temperature, sear the meat all around and cook to the desired cuisson (core 50 °C for rosé, which is fine with diamond cheese). Serve everything with the sweet soy.

Tip

Place the wooden skewers in a bowl of water with a weight on them for at least 30 minutes, this way they will burn a little less. Of course, you can also take stainless steel skewers, then you don't need to soak them.