

Singapore Satay

Serves 3 - 4 (24 sticks)

INGREDIENTS

Satay Meat

Singapore Satay Marinade* 1 pkt
Vegetable oil (for Step A3) as desired
Chicken leg (deboned with skin on)* 350 gm

Note: Chicken leg should be sliced to about 35 x 5 mm and 5 mm thick.

* Included in this Prima Taste pack.

† Refer to Chef's Tips for suggested alternatives.

A. To cook satay meat

1. Mix chicken leg with Singapore Satay Marinade. Leave in chiller for at least 6 hours.
2. Thread meat on satay sticks or skewers. Flatten meat with the back of a spoon for quicker and more even cooking.
3. Brush satay sticks with vegetable oil.
4. Grill satay sticks till cooked.

Note: Each stick of satay should weigh about 15 gm.

B. To cook satay gravy

1. Pour Singapore Satay Sauce Mix and $\frac{2}{3}$ cup water into a pot. Stir and heat on low heat till almost boiling.
2. Add 5 tsp vegetable oil and mix well. When gravy is boiling, add Singapore Satay Peanut Paste and mix well.
3. When a layer of oil forms on top of gravy, turn off heat.

Satay Gravy

Singapore Satay Sauce Mix* 1 pkt
Water 150 ml ($\frac{2}{3}$ cup)
Vegetable oil (for Step B2)* 25 ml (5 tsp)
Singapore Satay Peanut Paste* 1 pkt

Optional Garnish (as desired)

Cucumber, red onions, ketupat (compressed rice cakes)

C. To serve

1. Cut cucumber, red onions and ketupat, and place on a plate with the grilled satay.
2. Serve Singapore Satay hot with satay gravy.

CHEF'S TIPS*

You may substitute chicken with pork, mutton or beef. You may also substitute vegetable oil with peanut oil for a more fragrant taste.

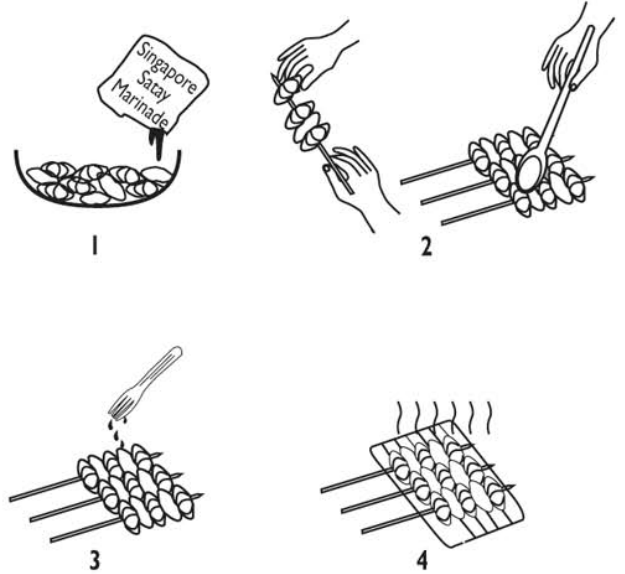
For more detailed cooking instructions and tips, please visit www.primataste.com.

STORAGE

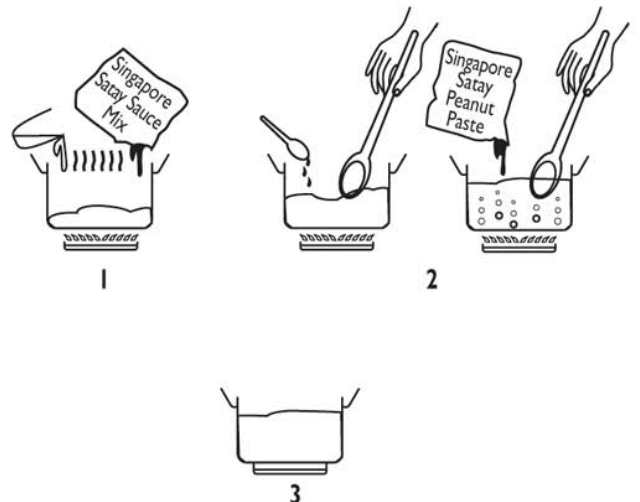
Store in cool, dry place. After opening, keep pack refrigerated and use within 3 days.

Volume Conversion: 1 cup \approx 230 ml

Step A



Step B



Step C



新加坡沙爹

(3 - 4 人份) (24串)

材料

沙爹肉
A新加坡沙爹腌泡酱* 1包
(Singapore Satay Marinade)
菜油(用于A3步骤) 适量
鸡腿肉(带皮, 去骨)* 350克

注: 把鸡腿肉切成35厘米(宽) x 5厘米(长) x 5厘米(厚)。

* 百胜厨即煮可食的主料全在包装里

+ 请参考烹饪点子

A. 烹煮沙爹

1. 将A新加坡沙爹腌泡酱(Singapore Satay Marinade)和鸡腿肉混合。放入冰箱内, 腌至少6小时。
2. 用竹枝或烤肉叉子将鸡腿肉串起来。用汤匙的背面将鸡肉稍微压平, 这可将鸡腿肉煮得更均匀更快熟。
3. 将菜油涂在沙爹串上。
4. 将沙爹串烤熟。

注: 每支沙爹串应重约15克。

B. 烹煮沙爹酱

1. 将B新加坡沙爹汁配料(Singapore

沙爹酱

B新加坡沙爹汁配料* 1包
(Singapore Satay Sauce Mix)
水 150毫升 ($\frac{2}{3}$ 杯)
菜油(用于B2步骤)* 25毫升 (5茶匙)
C新加坡沙爹花生糊* 1包
(Singapore Satay Peanut Paste)

可任选的配料(适量)

黄瓜, 红洋葱, 马来饭团

Satay Sauce Mix)和150毫升的水倒入锅, 搅拌并以慢火大约煮开。

2. 倒入5茶匙的菜油后搅拌均匀。当酱汁煮开后, 倒入C新加坡沙爹花生糊(Singapore Satay Peanut Paste), 搅拌均匀。
3. 当一层油浮上酱汁时, 将火关掉。

C. 食用

1. 将黄瓜、红洋葱和马来饭团切块, 与烤好的沙爹一同盛碟。
2. 即刻趁新加坡沙爹还热时与沙爹酱一起上桌。

烹饪点子*

您可用猪肉、羊肉、牛肉或火鸡肉取代鸡肉。若要味道更芳香可以花生油取代菜油。

欲知更多烹调详情, 请浏览 www.primataste.com。

储存

储置阴凉, 干燥之处。包装一旦打开, 就得放进冰箱, 并在三天内用完。

容量兑换: 1杯 \approx 230毫升