

Minced Seafood Satay Recipe

Ingredients:

300 g snapper (or other white fish) fillet
300 g prawns, peeled
2 cups freshly grated coconut
½ cup spice paste for seafood
5 Kaffir lime leaves
1 teaspoon black peppercorns, finely crushed
2 teaspoons salt
3 - 5 bird's eye chilies, very finely chopped
2 tablespoons brown sugar
Lemon grass, cut in 15cm lengths or satay wooden sticks

Seafood Spice Paste:

10 red chillies, seeded and chopped
6 cloves garlic, peeled and chopped
10 cm ginger, peeled and chopped
10 cm turmeric, peeled and chopped
1 tomato, skinned and seeded
1 tablespoon coriander seeds
10 candlenuts
1 teaspoon dried shrimp paste
4 tablespoons oil
2 salam leaves
2 stalks lemon grass, bruised
3 tablespoons tamarind pulp

Process coarsely all ingredients, except oil, tamarind pulp, salam leaves and lemon grass. Heat oil and sauté paste, salam leaves and lemon grass over moderate heat for 5 minutes. Finish with tamarind. Let cool.

Method:

Combine fish and prawn and mince finely (can be done in a food processor). Add other ingredients and mix well. Mould a heaped tablespoonful of this mixture around a trimmed stalk of lemon grass or satay wooden stick and grill until golden brown (the brown sugar adds sweetness and gives the slightly charred exterior typical of Balinese satay).