

Indonesian Peanut Sauce

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing the Peanut Sauce

- 1/4 cup roasted, Spanish peanuts
 - 1/8 cup macadamia nuts
 - 1/4 tsp cumin seeds
 - 1/2 tsp coriander seeds
 - 1/2 tsp dried chili flakes
 - 1/2 medium red onion
 - 1 small shallot
 - 1 tsp peanut or vegetable oil
 - 1-2 tbsp palm sugar (can substitute with brown sugar)
 - 1/4 cup coconut cream
 - 1/4 cup coconut milk
 - 1 tbsp kecap manis (Indonesian Sweet Soy Sauce)
 - 1/2 tsp sea salt, or to taste
 - 1/4 tsp freshly ground black pepper
- For the peanut sauce, roughly chop the macadamia nuts. Using a medium-size fry pan, toast the nuts over medium-low heat until golden. Set aside. Alternatively, you can toast the nuts in the oven.
- Using the same pan, toast the coriander and cumin seeds until fragrant. Grind the coriander, cumin and chili flakes until quite fine. Set aside.
- Dice the onion and shallot. Sauté over medium heat for 3 or 4 minutes or until golden. Add the spices and coconut cream and let cook for a few more minutes. Add the coconut milk, palm sugar, kecap manis, salt and pepper. Cook for another few minutes before setting aside to cool slightly.
- Meanwhile, pulse the nuts a few times. Add the above sauce and blend to combine. This peanut sauce is best served at room temperature.