

# PEANUT SAUCE

⌚ 15m     🍽 2 servings

1. Fry the peanuts until golden brown. Set aside to cool them down.
2. In a blender, add the peanuts and garlic until you obtain a powder.
3. Chop the chili and palm sugar.
4. Grind the powder, chili, salt and palm sugar in a cobek.
5. Gradually add the water while grinding until you obtain the desired consistency.
6. Finish it off with sweet soy sauce.

## INGREDIENTS

- ✓ 4 tbsp. peanuts
- ✓ 1 clove garlic
- ✓ 1 small red chili
- ✓ 15 gr. palm sugar
- ✓ 6 tbsp. sweet soy sauce
- ✓ 6 tbsp. water

\*Use cobek & blender



## Tip!

Thick sauce for chicken satay and dippings. Thin sauce for Gado Gado. Water quantity makes the difference