

Chicken Satay

Cuisine: South-East Asian

Food category: Poultry



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Program steps

Preheating: 200 °C

1	Hot air	100 %	Termination by time	00:08 hh:mm	200 °C	100 %	
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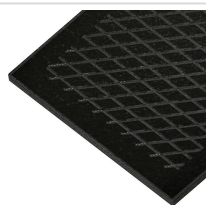
Ingredients - number of portions - 0

Name	Value	Unit
Boneless Chicken thighs	1	kg
Turmeric powder	15	g
Garam masala	50	g
yogurt	100	ml
Palm sugar	70	g
Salt	20	g
lemongrass paste	50	g
Garlic puree	50	g
Shallots paste	50	g
ginger paste	50	g

Directions

- Cut the boneless chicken thighs to strip.
- Marinate all the ingredients together and keep overnight. Skewered it before grilling.
- Place the vision grill and wait for preheating.
- When reach the desires temperature place the chicken satay to vision grill and cook for 8 minutes.
- When stay is cooked serve with peanut sauce.

Recommended accessories



Vision Grill