



# DUCK BREASTS SATAY SKEWERS

**Difficulty:** Easy

**Serves:** 4

**Prep:** 20 mins

**Cooking:** 45 mins



## INGREDIENTS

- 2 fresh duck breasts, fat removed\* and each breast cut into 4 strips
- 1 telegraph cucumber, chopped into chunks
- 1 small red onion, cut into chunks
- Lemon or lime, to garnish

### Marinade

- 1/2 tsp coriander seeds, crushed
- 1/2 tsp ground cumin
- 1/4 tsp turmeric
- 1 tsp. freshly grated lemongrass
- 1 tbs vegetable oil
- 1 tsp sugar
- 1 tbs. soy sauce
- Satay sauce
- 2 purple shallots, finely chopped
- 1 clove garlic, minced
- 150g unsalted raw peanuts, crushed (about 1 cup)
- 1 tsp shrimp paste
- 1 tsp tamarind puree
- Pinch of chilli powder
- 2 tsp sugar
- 270ml coconut milk

## METHOD

1. To make the marinade combine all the ingredients into a bowl. Add the duck strips and marinate for a few hours or even better overnight. Thread on to skewers.
2. For the satay sauce, heat a tablespoon of vegetable oil in a saucepan and fry the shallots and garlic until soft. Add the peanuts and cook, stirring regularly for 3-4 minutes. Add the shrimp paste followed by the tamarind, chilli, sugar and coconut milk. Bring to a gentle boil and then simmer on a lower heat for 10 minutes. If too thick, add a splash of water.
3. Pre heat a bbq or grill pan. Grill the skewers for 1-2 minutes on each side.
4. Serve duck skewers with peanuts sauce on the side along with cucumber, onion pieces and lemon.

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