



## Sate Lilit with Sambal Matah



### Description

A flavorful Balinese-inspired dish featuring grilled tofu satay wrapped around lemongrass sticks, served with fresh and spicy sambal matah.



### Ingredients

#### For the Sate Lilit:

- 4 pieces tofu
- 100 g lemongrass (plus extra stalks for skewers)
- 100 g desiccated coconut
- 3 g garlic
- 4 g red onion
- 4 g red chili
- 5 g turmeric
- 10 g coriander
- 1 g dried shrimp (ebi)
- 10 g brown sugar
- Kaffir lime leaves (sliced)
- Coconut milk (small amount, as needed)
- Salt (to taste)
- Nutmeg powder (to taste)

#### For the Sambal Matah:

- 100 g red onion (thinly sliced)
- 1 g garlic
- 20 g long chili
- 1 g lemongrass (finely sliced)
- 30 g lime (juice)
- 3 g salt
- 2 ml olive oil (heated)
- Sweet soy sauce (kecap manis), to taste

# cooking on meno

## Instructions

### Sate Lilit:

#### 1. Prepare spice paste

Blend garlic, onion, chili, turmeric, coriander, and ebi into a paste.  
Sauté with a little oil until fragrant and fully cooked.

#### 2. Prepare mixture

Finely chop the tofu and place in a bowl.  
Add the sautéed spice paste, coconut milk, desiccated coconut, sugar, salt, and nutmeg.  
Mix well, then add sliced kaffir lime leaves.

#### 3. Shape the satay

Take a portion of the mixture and wrap it around a lemongrass stalk.

#### 4. Cook

Grill or pan-cook until golden and fully cooked through.

### Sambal Matah:

#### 1. Prepare base

Mix sliced onion, garlic, chili, and lemongrass in a bowl.

#### 2. Season

Add salt and lime juice, then mix well.

#### 3. Finish

Heat the olive oil and pour it over the mixture.  
Add sweet soy sauce and mix again.

#### 4. Serve

Serve together with the cooked sate lilit.

## Yield

- 1 portion (approx. 4–6 skewers)

## Tips

- Use fresh lemongrass stalks for authentic aroma and presentation.
- Don't overcook the sate—keep it juicy inside.
- Sambal matah is best served fresh for maximum flavor.