

SPARGO MILLS

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Making the Most Delicious Satay Sauce

SMOOTH, CREAMY AND A HEARTY!

FEATURES:



CUISINE:



35 min



Serves 5



Easy



Ingredients

- **Ingredients A**

- 50 g Satay Sauce Base
- 500 ml Water
- 30 ml Cooking Oil

- **Ingredients B**

- 100 g Toasted Peanut



Directions

Satay Sauce Recipe

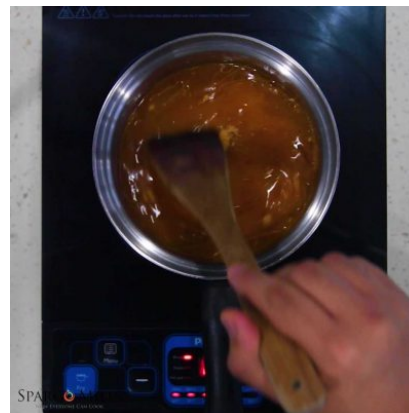


Steps

1

○ DONE

🕒 10 min



Mix ingredients (A) in a wok/pot and stir well.

2

○ DONE

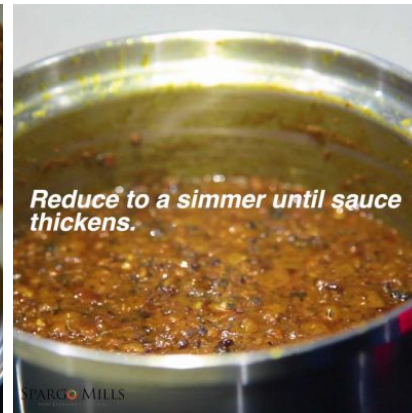
🕒 15 min



Cook until all water evaporates and a layer of oil rises to the top of the paste.

3

○ DONE



Add in toasted peanuts, reduce to simmer until sauce thickens.

4

○ DONE

🕒 5 min



Ready to serve.

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