

Peanut Satay Sauce (1 portion)

By Ross McKenzie, Toronto NSW

Ingredients:

- 1/2 sachet **Vissot Cambodian Curry Paste**
- 1 cup **coconut cream** or coconut milk
- 1/4 cup **peanut butter**

Optional: add chilli for extra spice



Method:

1. Dissolve the paste in 2 tabs of water (see below for instructions):

2. Combine all of the ingredients in a small pot:

3. Heat and stir continually on medium heat until mixed and dissolved well (do not let it boil):



Serving suggestion:

Serve as a sauce (such as with kebabs)

Stir into or pour on top of stir fry dishes (Suggested recipe: **Peanut satay noodles**)



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We can help Cambodia by sharing this recipe and the Vissot curry with friends

Dissolving the Paste:

Cut paste into 5mm wide strips and place in a small bowl:



Add water until almost covered (2 tbs for 1/2 sachet). Microwave on high until soft (about 15 seconds):



Mash into a smooth paste with the back of a spoon:



Alternative to microwaving: soak in hot water for 10 minutes