

# Christine Manfield Satay Spice Paste

## Satay Spice Paste

- Use as a marinade for fish, seafood, poultry or pork
- Stir fry with chopped vegetables
- Stir fry with squid, prawns or cuttlefish
- Add to coconut milk to make a spicy sauce
- Toss through noodles
- Mix with flour to make a batter for vegetable fritters

## Stir-fried turmeric squid

Serves 4

- 500gr cleaned squid tubes
- 1 tbsp **CM Satay Spice Paste**
- 3 cloves garlic, finely chopped
- 2 small red chillies, finely sliced
- 1 tbsp vegetable oil
- 1 tbsp tamarind water
- 2 tsp sweet soy sauce (kecap manis)
- 1 tsp sea salt
- 1 tbsp chopped coriander leaves
- 1 tbsp chopped mint leaves

Split squid tubes in half lengthwise and cut into strips 2.5 cm/1 in wide.

Carefully score inner flesh diagonally.

Mix satay spice paste with garlic and chilli, add squid and stir to coat squid thoroughly.

Heat oil in a wok or cast-iron pan and fry squid over high heat for 45 seconds, or until it just begins to curl.

Add tamarind liquid, salt and sweet soy sauce and toss over heat to combine, about 1 minute, then toss through the coriander and mint and take off heat.

Serve immediately.

