

**SATE LILIT**  
(MINCED SEAFOOD SATAY)



*This delicately flavored satay is even more delicious if spears of lemon grass are used instead of the normal satay skewers, and if it is grilled over a fire of coconut husks.*

**INGREDIENTS:**

600 g Skinned Boneless Snapper Fillet  
1 cup Freshly Grated Coconut or ½ Cup Moistened Desiccated Coconut  
½ cup Seafood Spice Paste  
5 Fragrant Lime Leaves, chopped  
Black Peppercorns, finely crushed  
Salt  
3 – 5 Bird’s Eye Chilies, very finely chopped  
2 tbsp Palm Sugar  
Lemon Grass Or Satay Skewers

**PREPARATIONS**

- Mince fish fillet very finely in a food processor or with a chopper.
- Add all other ingredients and mix well.
- Mould a heaped tablespoon full of this mixture around a wooden skewer or over trimmed stalks of lemon grass and grill over charcoal until golden brown.

**Note: This recipe will not work with frozen fish.**