

Satay Eggs With Cucumber Acar and Rice



Preparation time:	20 mins
Serves:	4 people
User Rating:	★★★★★

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You’ve never had a satay quite like this.

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Expert family recipe developer and MasterChef alum, [Hoda Hannaway](#), reveals on levels upon levels of flavour inside this gluten-free Satay Eggs recipe. Spice is balanced out by savoury satay sauce and an acidic cucumber acar. Jammy, medium-boiled eggs capture the best of every ingredient, unifying the entire dish into one distinct flavour profile. Keep scrolling for the full recipe.



Ingredients

- 8 boiled eggs, 'jammy' yolk cooked for 6 ½ mins
- 4 cups cooked rice

For the Satay Sauce

- 1 - 2 pieces dried red chilli
- 4 Tbsp tamarind paste
- ½ cup unsalted dry roasted peanuts
- 3 stalks lemongrass
- 3 cloves garlic
- 4 shallots

- 2 tsp ground cumin
- 1 Tbsp ground coriander
- 1 ¼ cup water
- ¼ cup cooking oil
- 1 tsp salt
- 3 Tbsp brown sugar
- ½ cup coconut cream

For the Cucumber Acar

- 500g cucumber, diced into 1.5 cm pieces
- 50g roasted peanuts, ground
- 5 Tbsp Oil
- Salt, to taste
- Sugar, to taste

For the Spice Paste

- 5 shallots
- 12 fresh red chillies
- 1/2 inch fresh turmeric (or turmeric powder)
- 2 candle nuts
- ½ cup tamarind paste

Method

1. Start by making the cucumber acar.* Blend the spice paste in a food processor and set aside.
2. Heat a wok (or similar sized pan) and add oil. Stir-fry the spice paste until aromatic. Add tamarind paste and bring to a boil. Add salt and sugar to taste.
3. Add the cucumbers into the wok and turn off the fire immediately. Add ground peanut, stirring to mix well.
4. Dish out and allow to cool.
5. To make the satay sauce, soak the dried red chillies (1 or 2 depending on your spice preference) in a small bowl of warm water.
6. Grind the peanuts in a food processor (or blender) for a few seconds. Set aside.
7. Cut off approx. 1cm from the lemongrass roots, then slice only the pale portion of the lemongrass.
8. Put the sliced lemongrass, garlic, shallots, cumin, coriander, tamarind paste and ¼ cup of water into a food processor and blend until all of the ingredients are pureed.
9. Heat cooking oil over medium-high heat. Stir-fry the sauce puree until the oil starts to rise to the top.
0. Add the ground peanuts, 1 cup of water, coconut cream, salt and brown sugar.
1. Stir until well combined. Allow the sauce to simmer for a couple of minutes. Turn off the heat and set aside until needed.
2. To serve, place a cup of cooked rice on one side of the dish, then place 2 whole eggs next to the rice, top with a little extra satay sauce, add the cucumber acar and serve immediately.

Notes

*For maximum flavour, make the cucumber acar the night before and set aside in the fridge until needed.