

PERCIK CHICKEN SKEWERS

CREAMY PEANUT SAUCE



Ingredients:

Percik Chicken Skewers

- 600g boneless chicken thighs, cut into 3cm cubes
- 80g Cecilia.SG Percik Spice Paste
- 60ml coconut milk
- 15ml light soy sauce
- 10g sugar
- 5g fine salt
- 12 Bamboo skewers, soaked in water for 30 mins

Creamy Peanut Sauce

- 150g roasted peanuts, coarsely ground
- 75g Cecilia.SG Percik Spice Paste
- 200ml coconut milk
- 15ml tamarind pulp + 45gm water
- 20g palm sugar (gula melaka), grated
- 5g fine salt
- 100ml water



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李菜花

TASTE OF TRADITION, CRAFTED WITH SPICE

Directions:

CHICKEN SKEWERS

- Combine Percik Paste, coconut milk, soy sauce, sugar and salt. Add chicken cubes. Mix well to coat. Marinate covered in the refrigerator for minimum 4 hours — overnight is best.
- Remove chicken from marinade. Thread 4-5 pieces onto each soaked bamboo skewer. Discard lemongrass.
- Grill over medium-high heat (or on a hot griddle pan) for 4-5 minutes per side, basting with leftover marinade as you cook, until charred at the edges and cooked through. Internal temperature should reach 74°C.
- Rest 5 minutes before serving.

CREAMY PEANUT SAUCE

- Combine Percik Paste with coconut milk and water in a saucepan. Bring to a gentle simmer over medium heat, stirring constantly.
- Mix tamarind with water well and strain
- Add ground peanuts, tamarind juice, palm sugar and salt. Stir well and simmer for 8-10 minutes until sauce thickens to a pourable consistency. Add water to adjust.
- Taste and adjust — more tamarind for sourness, more palm sugar for sweetness, more salt for more depth.



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The meal that needs no occasion. Her flavour. Your kitchen. Any night.

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