Sate ayam Madura

Sate ayam Madura - Madurese chicken skewers with peanut sauce



Own image (AI-generated)

IDN-003 | 4 portions | Difficulty 3/5

Approx. 75 min

Street food / Grilled dish | Indonesia · Madura, East Java

Planning estimate with the required ingredients already prepared: approx. 90 min; the archived headline states 75 min. Time to make the required prepared ingredients is not included.

Marinate the chicken for up to 30 min and soak the skewers for 20 min, preparing the sauce and charcoal in parallel. Allow about 60 min of other kitchen time for preparation, threading, grilling and serving. The ingredient list requires cooked lontong; making it is not described.

Before you cook

Authenticity and sources

Sate ayam Madura is a specific East Javanese and Madurese street-food tradition, not a generic Western satay sauce. Small pieces of chicken are threaded closely onto bamboo skewers, grilled over charcoal and repeatedly brushed with a mixture of bumbu kacang, kecap manis and margarine. A thick peanut sauce with gula merah, kemiri and daun jeruk is served separately. Coconut milk, Thai curry paste and creamy peanut-butter sauce do not belong in this documented version.

Timing and preparation

Marinate the chicken for up to 30 min and soak the skewers for 20 min, preparing the sauce and charcoal in parallel. Allow about 60 min of other kitchen time for preparation, threading, grilling and serving. The ingredient list requires cooked lontong; making it is not described.

Ingredient clarification

Unquantified serving accompaniments are used as needed. Their quantities are unspecified and are not numerically multiplied when the serving count changes.

Ingredients (metric)

Chicken skewers - sate ayam

500 g	Boneless chicken thigh - paha ayam; cut into 2-3 cm pieces
20 pieces	Bamboo skewers - Soaked in water for 20 min beforehand
20 ml	Indonesian lime juice - jeruk nipis
12 g	Garlic - bawang putih; finely pounded
1.5 g	White pepper - merica putih
5 g	Salt

Bumbu kacang - thick peanut sauce

150 g	Roasted unsalted peanuts - kacang tanah goreng; finely ground
30 ml	Neutral frying oil
40 g	Long red chillies - cabai merah keriting
60 g	Shallots - bawang merah
12 g	Garlic - bawang putih
12 g	Toasted candlenuts - kemiri
3 leaves	Indonesian lime leaves - daun jeruk; torn
45 ml	Sweet Indonesian soy sauce - kecap manis
15 g	Palm sugar - gula merah; finely grated
4 g	Sugar
5 g	Salt
500 ml	Water

Bumbu oles - basting glaze

45 ml	Prepared bumbu kacang
45 ml	Sweet Indonesian soy sauce - kecap manis
30 g	Indonesian margarine - margarin; melted

To serve

500 g	Cooked rice cakes - lontong; sliced
40 g	Raw shallots - bawang merah; finely sliced
as needed	Bird’s-eye chillies, kecap manis and jeruk nipis - cabai rawit; adjust to the desired heat

Method

01 Briefly marinate the chicken

Mix the chicken thigh with jeruk nipis, garlic, white pepper and salt. Cover and refrigerate for 20-30 min, then thread closely onto the soaked bamboo skewers.

02 Cook the bumbu kacang

Finely pound the chillies, shallots, garlic and toasted kemiri in a mortar. Fry thoroughly in oil with the daun jeruk until fragrant. Stir in the peanuts, gula merah, sugar, salt and kecap manis; add the water gradually and simmer uncovered until the sauce is thick and releases a little oil. Remove the daun jeruk.

03 Set aside the glaze

Mix 45 ml of the prepared bumbu kacang with kecap manis and melted margarine. Keep the remaining peanut sauce warm and use it only when serving.

04 Grill over charcoal

Prepare a strong, even bed of glowing charcoal. Briefly grill the skewers first, then turn repeatedly, brushing thinly with bumbu oles each time. The chicken should be cooked through with dark caramelised edges, but not blackened.

05 Serve Madurese-style

Serve five skewers per portion with thick bumbu kacang, lontong, raw shallot, cabai rawit, extra kecap manis and jeruk nipis. Keep the peanut sauce clearly separate rather than covering the plate.

Archivist’s notes

This page documents sate ayam Madura from Madura, East Java. Small, closely threaded pieces of chicken, thick peanut sauce, kecap manis and lontong are its defining features; sate Padang and sate Ponorogo follow different regional traditions.

Make bumbu kacang from roasted peanuts and freshly fried bumbu, cooking until thick. Western peanut-butter sauce, coconut milk or Thai curry paste shift the dish towards a different cuisine.

Apply only a thin layer of bumbu oles to the skewers. Serve the main sauce separately so that the charcoal grilling and glaze on the meat remain distinct.

Do not use teriyaki sauce, hoisin, sweet chilli sauce, naan, chips, a Western side salad or pineapple. These ingredients are not part of the documented Madurese version.

Alternatives usable in Europe

Kecap manis → thick, sweet Indonesian soy sauce. Do not replace it with regular soy sauce, hoisin, teriyaki, honey-soy sauce or sweet chilli sauce.

Daun jeruk → Indonesian lime leaves, usually sold frozen in Indonesian or Southeast Asian shops. An alternative usable in Europe is a little zest from an untreated lime added at the end; this only partly reproduces the flavour of the leaves.

Kemiri → candlenut; use only toasted or cooked. Roasted macadamia nuts are an alternative usable in Europe; they preserve the thickening effect, but not the full flavour.

Bumbu kacang → make it fresh from roasted peanuts. Do not present ready-made Western “satay sauce” or peanut butter with coconut milk as equivalent.

Charcoal → a grill pan is only a technical substitute; even glowing charcoal provides the most convincing smoky aroma and rapid caramelisation of the glaze.

Nutrition

Not calculated. No reproducible calculation is documented for this recipe. The previous table and serving note were inconsistent. Product data, peanut sauce and glaze actually eaten, additional accompaniments and finished yield are not documented as a calculation basis. Earlier estimates are preserved in the audit archive. Missing values do not mean zero.

Nutrient	Per 100 g	Per portion
Energy	not calculated	not calculated
Protein	not calculated	not calculated
Fat	not calculated	not calculated
Carbohydrate	not calculated	not calculated
Salt	not calculated	not calculated

Documented sources

Source references and access dates are carried over from the reviewed archive. This English edition does not claim new source checks or an in-house cooking test.

01 Bango - Sate ayam Madura seasoning recipe

Indonesian | Accessed 4 September 2026

Open original source

02 ANTARA - Chicken sate with Madurese peanut sauce

Indonesian | Accessed 4 September 2026

Open original source

03 detikFood - Savoury-sweet sate Madura recipe

Indonesian | Accessed 4 September 2026

Open original source

04 Ministry of Foreign Affairs of the Republic of Indonesia - Handrawina Adiboga Nusantara

Indonesian | Accessed 4 September 2026

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