

SAKAY SY VOANJO (Chili peanut dip)

👤 Dimby

📁 Madagassische Rezepte

Sakay is the Malagasy name for Habanero-like small chili cultivated only in Madagascar. Normally it is processed in the dried state. The dips prepared with it are extremely hot, which is why we have also included a milder variant made by our team member [Dimby](#) from Madagascar in our recipes. In this recipe, the still green Sakay is used. As this is not available in Europe, green, red, and yellow chilies can be used as an alternative. *Sakay sy voanjo* can be served with [Samboza](#), [Brochettes](#), and other dishes.

Ingredients:

- 50 g green chili
- 50 g roasted peanuts
- 15 g garlic
- 10 g ginger
- 10 tablespoons vinegar
- 5 tablespoons oil
- 1/2 teaspoon salt
- dried Sakay



And that's how to do it:

The preparation of this Sakay is very simple. Remove the stalk from the chilies and cut them coarsely. Peel the garlic cloves. If you have a blender, you now have a clear advantage: Just throw all the ingredients in one after the other and let it run for a few minutes - done! If the chili peanut dip is still too mild, throw in some dried Sakay to spice it up as needed. Very importantly, you can easily store the peanut Sakay in a jar in the fridge for months if you add a finger-width layer of oil on top. As the oil needs to be refilled occasionally and you keep taking Sakay out, the color will change over time. The Sakay becomes oilier and darker. In the photo above, the peanut Sakay in the large aluminum pot is prepared very fresh, while the peanut Sakay in the smaller aluminum pot is several months old.