



GADO-GADO

Gado-Gado means 'mixed'. The dish originates from West Java, but is now eaten throughout Indonesia.

FUAD ANDHIKA RAHMAN - INDONESIA

INGREDIENTS

- 375g tofu natural
- 2 litres hot water
- 4 tsp salt
- 6 leaves frozen kaffir lime leaf
- 3 rawitt peppers red & green
- 2 toes garlic
- 250 g salted dry roasted peanut
- 5 tbsp sunflower oil
- 200 ml coconut milk
- 2 tbsp soy sauce manis
- 2 tbsp coconut blossom sugar
- 1½ el tamarind paste
- 4 tbsp water
- 4 medium-sized eggs
- 200g green beans
- 100 g bean sprouts
- 600 g pointed cabbage
- 6 sweet vegetable cucumbers
- 75 g prawn crackers
- 4 tbsp fried ones

INFO

- 945 kcal (nutritional values)
- 30 min. prepare
- 1 hour wait
- slightly spicy

PROCEDURE

01

Cut the tofu into 2 cm cubes. Fill a bowl with the warm water and add 3/4 of the salt. Soak the tofu here for 1 hour.

02

Remove the grain from the kaffir limoen leaves, cut them into wafer-thin strips and cut them very finely. Remove the stem attachment from the rawit peppers and cut the flesh into fine rings. Cut the garlic into thin slices. Grind in a mortar (possibly in parts) the rawit peppers, the garlic and the peanuts with the rest of the salt into a fine paste, a boemboe. Mix in the finely chopped kaffir limoen leaf. This mixing can also be done in the kitchen machine. Then first grind the lime leaf, the rawit peppers and the garlic into a paste and then add the peanuts. Pulse a number of times so that the pieces of peanut remain intact.

PROCEDURE

03

Heat 2/5 of the oil in a wok over medium heat. Fry the boemboe 5 min. on medium heat under regular scooping. Spoon the boemboe into a saucepan and add the coconut milk, soy sauce manis, coconut blossom sugar, tamarind paste and 4 tbsp water (per 4 people). Bring to a boil. Turn the heat down and leave the sauce for 5-8 min. cook gently. The sauce must still be 'running', about as thick as buttermilk.

04

Meanwhile, boil the eggs for 6 min. Drain and scare the eggs under cold running water. Peel and halve them.

05

Remove the stem attachment from the green beans and halve them. Remove the brown ends of the bean sprouts. Halve the pointed cabbage and cut the halves into strips of 1 1/2 cm wide. Cut the cucumbers into slices of a width of 1/2 cm. Cook the green beans in 6 min. dente. Scoop out of the water with a skimmer, put in a colander and rinse under cold running water. Drain well. Boil the cabbage and bean sprouts for 30 sec., drain and rinse under cold running water (blanching). Drain well.

06

Remove the tofu from the salted water and pat dry with paper towels. Heat the rest of the oil in the wok and bake the cubes of tofu over medium heat in 6-8 min. golden brown. In a large bowl, mix the green beans, bean sprouts, pointed cabbage and cucumber. Pour the peanut sauce over it and stir. Place the eggs and fried tofu on top. Serve with emping or prawn crackers and possibly fried onion.

BACKGROUND INFO

The dry ingredients for the peanut sauce are crushed in a cobek & ulekan (mortar) and diluted with tamarind and lime. Traditionally, gado gado is served with wick tongue, cubes of glutinous rice.rown. In a large bowl, mix the green beans, bean sprouts, pointed cabbage and cucumber. Pour the peanut sauce over it and stir. Place the eggs and fried tofu on top. Serve with emping or prawn crackers and possibly fried onion.

COMBINATION TIP

Prefer less spicy? Then use 1 chili pepper (lombok) instead of the 3 rawit peppers, and possibly remove the seeds from the pepper.

