

Gado-Gado

(Bean, Cucumber + Cabbage Salad with Peanut Butter Sauce)

Serves 6-8

Metric

Salad base:

200 gm green beans
4 carrots, sliced in 10cm strips
½ cucumber, sliced in rounds
½ cauliflower, separated in blooms
¼ savoie cabbage, cut in thin slices
100 gm bean sprouts
3 potatoes, cooked and diced
2 tomatoes, skinned and diced
2 hard-boiled eggs

Sauce:

1 medium onion, finely chopped
2 cloves of garlic
1 tsp sambal oelek
¼ tsp fermented shrimp paste
Salt
2 T oil
200 gm peanut butter
2 T ketjap manis (sweet soy sauce)
1 T brown sugar
1 T lemon juice/rice vinegar
Water, as needed

Garnish:

Prawn crackers

US

Salad base:

7 oz green beans
4 carrots, sliced in 3 inch strips
½ cucumber, sliced in rounds
½ cauliflower, separated in blooms
¼ savoie cabbage, cut in thin slices
4 oz bean sprouts
3 potatoes, cooked and diced
2 tomatoes, skinned and diced
2 hard-boiled eggs

Sauce:

1 medium onion, finely chopped
2 cloves of garlic
1 tsp sambal oelek
¼ tsp fermented shrimp paste
Salt
2 T oil
1 cup peanut butter
2 T ketjap manis (sweet soy sauce)
1 T brown sugar
1 T lemon juice/rice vinegar
Water, as needed

Garnish:

Prawn crackers

1. Cook the beans, carrots, cucumber, cauliflower and cabbage in a small amount of salted water until they are al dente (5 minutes?) and drain well.
2. Place the vegetables on a platter with the bean sprouts, potatoes, tomatoes and eggs.
3. Crush the onions and the garlic together with the sambal and fermented shrimp paste into a fine paste.
4. In a saucepan, heat the oil and add the paste, cooking for about 3 minutes.
5. Add the peanut butter, ketjap, sugar and lemon juice and simmer for 5 minutes.
6. Pour the peanut butter sauce over the vegetables and garnish with the prawn crackers.
7. Serve at room temperature.