

# 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.