



## Gado-Gado (Indonesian Vegetable Salad with Peanut Sauce)



### Description

A classic Indonesian dish of blanched vegetables and crispy tofu, served with a rich and slightly sweet peanut sauce.



### Ingredients

#### For the Peanut Sauce:

- 100 g ground peanuts
- 2 g garlic
- 1 g chili
- 5 g brown sugar
- 5 g tamarind
- 5 ml coconut milk
- 5 ml sweet soy sauce (kecap manis)
- 5 g galangal
- Kaffir lime leaf (optional)
- Salt, to taste
- Water, as needed

#### For the Gado-Gado:

- 200 g tofu
- 100 g bean sprouts
- 100 g long green beans
- 80 g carrot (sliced)
- 50 g water spinach (kangkung)
- 50 g cabbage
- 50 g cucumber (for serving)
- Oil, for frying



### Instructions

#### For the Peanut Sauce

- 1. Prepare peanuts**  
Fry peanuts until golden, then let cool.
- 2. Blend sauce**  
Blend peanuts and garlic until crumbly.  
Add chili and sugar.
- 3. Adjust consistency**  
Gradually add water while blending until smooth.
- 4. Finish**  
Add tamarind, coconut milk, sweet soy sauce, salt, and galangal.  
Mix well until balanced in flavor.



## Instructions

### For the Gado Gado:

#### 1. Prepare tofu

Heat oil in a pan and fry tofu until golden and crispy. Set aside.

#### 2. Blanch vegetables

Blanch long beans, carrot, water spinach, cabbage, and bean sprouts briefly. Drain and set aside.

#### 3. Assemble

Arrange vegetables and tofu on a plate. Serve with fresh cucumber on the side.

## Yield

- 1 portion (serves how many people??)

## Tips

- Don't over-blanch vegetables—keep them slightly crisp.
- Adjust peanut sauce thickness depending on preference.
- Add boiled egg or lontong (rice cake) for a more filling dish.