



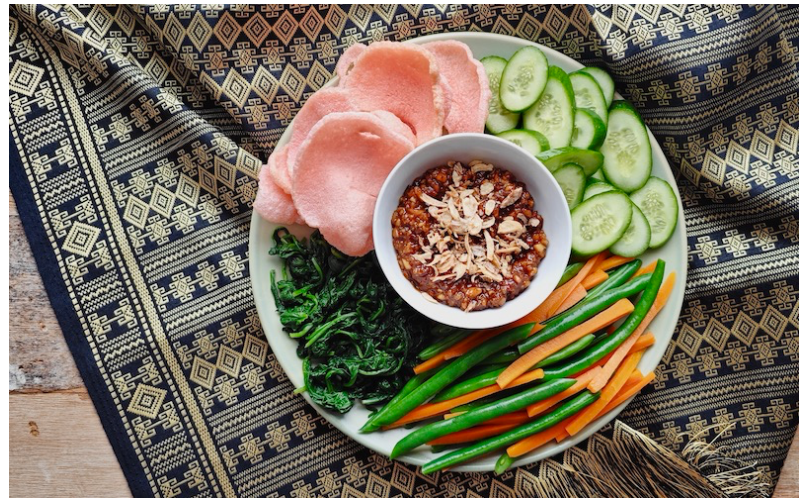
## Gado Gado

Indonesia's popular salad, gado gado, is made with the same delicious peanut sauce as satay. Gado gado translates as 'jumbled' and can be as simple or elaborate as you like, so add some lontong (compressed rice), boiled potato, boiled eggs, and/or fried tempeh or tofu if you want to turn it into more of a complete meal. Bean sprouts and shredded cabbage are popular additions too. I present my gado gado with the ingredients arranged around the sauce bowl, then people can jumble them up with as much or little sauce as they like on their plate, but you can serve it already dressed and jumbled if you like. Krupuk are Indonesian crackers that are cooked in a similar way to papadums, by deep-frying for a few seconds until they puff up.

**Serves 2–4**

### INGREDIENTS

- 150g baby green beans, topped and tailed
- 1 small carrot, peeled and cut into thin matchsticks
- 125g baby spinach, choy sum or other leafy green
- ½ cup Indonesian Peanut Sauce
- ¼ cup hot water
- 2 teaspoons deep-fried shallots
- 1 Lebanese cucumber, thinly sliced on the diagonal
- 8 krupuk



### METHOD

1. Bring a large saucepan of salted water to the boil (15g salt/litre water).
2. Add beans and carrot and boil for 2 minutes. Use a slotted spoon to scoop them out into iced water.
3. Add spinach to the boiling water, pushing it down to submerge it, and cook for 30 seconds (greens with thicker stems may take a minute or so).
4. Scoop out into iced water.
5. Drain the beans, carrot and spinach well. Squeeze spinach to remove excess moisture and pat the others dry on a clean cloth.
6. Combine Peanut Sauce and water in a small saucepan over medium heat for a couple of minutes until hot.
7. Transfer to a serving bowl and sprinkle with deep-fried shallots.
8. Arrange on a serving platter with all the other ingredients around it.
9. Alternatively, pour the sauce over the vegetables and scatter the shallots over the top. Serve warm or at room temperature.