

# Gado-Gado salad (Composed salad of blanched vegetables and a peanut vinaigrette) |

Recipe for 4 portions / 12 tapas

## Description

The Niçoise salad of Indonesia; fresh, light and full of flavour!

## Ingredients

### Gado Gado vinaigrette

- 50 Gr Peanut butter
- 15 Gr Rice vinegar
- 25 Gr Coconut milk
- 15 Ml Lime juice
- 1 Tsp Lime zest(s)
- 50 Gr French shallot
- 1 Clove(s) Crushed garlic
- 15 Gr Kecap manis

### Gado Gado salad ingredients

- 150 Gr Tofu firm
- 150 Gr English cucumber
- 150 Gr Italian tomatoes
- 150 Gr Fingerling potatoes
- 150 Gr Carrot
- 12 Unit(s) Egg
- 2 Unit(s) Green onion
- 75 Gr Peanuts
- 200 Gr Green beans

## Preparation

- Preparation time **30 mins**

### Gado Gado Vinaigrette

Combine all of the ingredients in a blender and blend until nice and smooth. Season to taste is necessary and set aside for now.

### Gado Gado Salad

Set a large stock boil of salted water to boil.

Cut the potatoes into quarters, transfer them to a pot of salted cold water, bring to a light boil and cook until nice and tender.

Cut the green onion diagonally and finely slice the cillantro. Crush the nuts until the desired size is reached.

Remove the stems from the green beans and cut them into bite sized pieces. Cut the cucumber into slices. Remove the seeds from the tomatoes and cut them into medium cubes. Peel and slice the carrots. Cut the tofu into small strips.

In the stock pot of salted boiling water, individually blanch the carrots and green beans and then run them under cold water to avoid over cooking them.

Next, boil the eggs for 9 minutes, remove them and pass under cold water before peeling them and cutting them into quarters lengthwise.

In a large mixing bowl combine the potatoes, green beans, tofu, tomatoes and carrots. Drizzle with

enough vinaigrette to coat the salad. Combine gently so as not to break the different elements.

Transfer the salad to individual serving bowls and garnish with the egg quarters, fresh herbs, crushed nuts and drizzle with a little extra vinaigrette. Enjoy!

Mettez la salade dans le fond de chaque bol et garnissez des herbes fraîches, les quartiers d'oeufs et des arachides. Ajouter un filet de vinaigrette sur le dessus et bonne apetit!

**Bon appétit!**