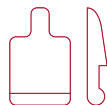




Gado Gado Salad



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 4

Ingredients

Peanut sauce:

½ cup crunchy peanut butter

140ml can coconut milk

2 tbsp soy sauce

2 tbsp honey

1-2 tsp sambal oelek, to taste

2 cloves garlic, chopped

1 cm piece ginger, finely chopped

Juice of ½ lime

Salt, to taste

Salad:

4 baby potatoes, quartered

4 eggs

¼ cabbage, cut into 8 large pieces

2 carrots, peeled and thinly cut on the angle

150g green beans, trimmed

50g bean sprouts

Method

Place all of the sauce ingredients in a small saucepan and gently heat over moderate heat, Induction level 5, for 5-7 minutes. Set aside.

Place the potatoes on the large perforated stainless steel tray. Place in the oven and select Steam 100°C, set time for 8 minutes.

Add the eggs and cabbage pieces to the potatoes and continue to cook for 5 minutes.

Add the carrots and the beans and continue to cook for 5 minutes.

Remove vegetables and eggs from the oven. Place the eggs into a bowl of iced water.

Arrange potatoes, cabbage, carrots, beans, bean sprouts and cucumber onto serving plates or a platter. Peel eggs and cut in half. Garnish salad with eggs, radish, coriander and peanuts.

Heat a non-stick frying pan over moderate high heat, Induction level 8. Dry tofu slices with paper towel. Cook tofu with the vegetable oil until golden on both sides.

1 Lebanese cucumber, cut into eights, lengthways

2 red radishes, thinly sliced

½ bunch coriander, roots trimmed

2 tbsp roasted peanuts, chopped

200g firm tofu, cut into 8 slices

1 tbsp vegetable oil

Rewarm peanut sauce over low heat, Induction level 4. Water can be added to thin the sauce to a desired consistency.

Add tofu to the salad, pour over some of the peanut sauce and serve remaining sauce in a bowl.

Notes

This recipe starts without preheating the oven.