INDONESIA / WILL AND FRIENDS

GADO-GADO MALANG STYLE

Gado-gado is an Indonesian salad of boiled vegetables, egg, tofu, tempeh and rice cake under a thick peanut sauce. This is the Malang style, finished with sambal, fried shallots and crackers.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	40 min	30 min	1 h 10 min	Medium	Medium

INGREDIENTS

FOR THE PEANUT SAUCE

- 200 g peanuts, fried
- 3 shallots, fried
- 3 garlic cloves, fried
- 3 large red chillies, fried
- 1 tbsp tamarind pulp, mixed with 2 tbsp warm water
- 40 g palm sugar, grated
- 1/2 tsp salt
- 200 ml coconut milk
- 150 ml water

FOR THE SALAD

- 300 g lontong (compressed rice cake), sliced
- 250 g potatoes, boiled and sliced
- 100 g long beans, cut into 5 cm pieces and blanched
- 150 g cabbage, shredded and blanched
- A few lettuce leaves
- 1 cucumber, sliced
- 2 tomatoes, cut into wedges
- 4 eggs, boiled and halved
- 200 g firm tofu, fried
- 150 g tempeh, fried

TO SERVE

- Sambal
- 1 lime, cut into wedges
- 2 tbsp fried shallots
- Melinjo crackers (emping) and prawn crackers

METHOD

MAKE THE PEANUT SAUCE

1. Pound the fried shallots, garlic and chillies with the salt into a coarse paste. Add the peanuts and pound until broken down.
2. Add the tamarind liquid and palm sugar. Transfer to a pan, pour in the water and coconut milk and bring to a gentle simmer.
3. Simmer for 15 to 20 minutes, stirring often, until the sauce is thick and clings to a spoon. Taste and adjust the salt.

PREPARE THE SALAD

4. While the sauce simmers, boil the potatoes, long beans, cabbage and eggs separately. Fry the tofu and tempeh until golden.

ASSEMBLE

5. Lay the lettuce and lontong on a plate or a banana leaf cone. Arrange the potatoes, beans, cabbage, cucumber, tomato, egg, tofu and tempeh around it.
6. Spoon the warm peanut sauce over the centre. Add sambal, a lime wedge and fried shallots.
7. Serve with the crackers on the side.

USEFUL SHORTCUTS FOR HOME COOKS

Short on time? Use a good natural peanut butter, thinned with warm water and coconut milk, and season with the same tamarind, palm sugar and chilli.

No lontong? Serve with steamed jasmine rice.

The sauce keeps for 3 days in the fridge. Loosen it with a little warm water when you reheat.

Gado-gado is the dish everyone abroad links to Indonesia. In Malang, Will goes to Oro-Oro Dowo Market to find Bengkel Gado-Gado, the stall of Pak Wito, for the street style version.Then he cooks the hotel version at Tugu Hotel, in the Soekarno Room, with Executive Chef Nano. The peanut sauce comes first, built from fried peanuts, shallot, garlic and red…