

SPARGO MILLS

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Gado Gado

FEATURES:



CUISINE:



Medium



Ingredients

• Ingredients For Sauce

- 50 g Satay Sauce Base
- 500 ml Water
- 30 ml Cooking Oil
- 100 g Toasted Peanut

• Ingredients for Gado Gado

- 300 g Kangkong
Cut into 2" length, blanched
- 300 g Long Beans
Cut into 2" length, blanched
- 200 g Bean Sprouts
Blanched
- 2 nos. Cucumber
Shredded

- 1 no. Parsnip
Shredded
- 4 pcs Tempeh/Fermented Soy Beans (Fried)
- 4 nos. Hard Bean curd (Fried)
- 5 nos. Hard Boiled Egg
Cut into wedges



Directions

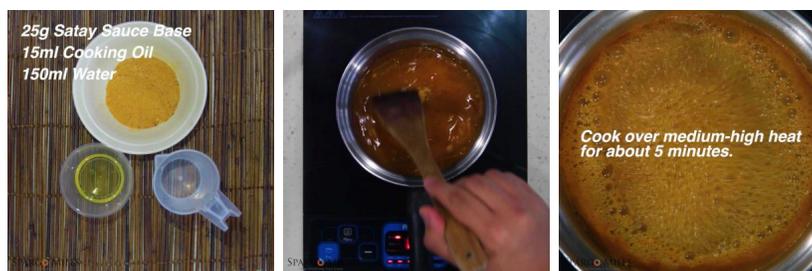
Gado Gado Recipe



Steps

1

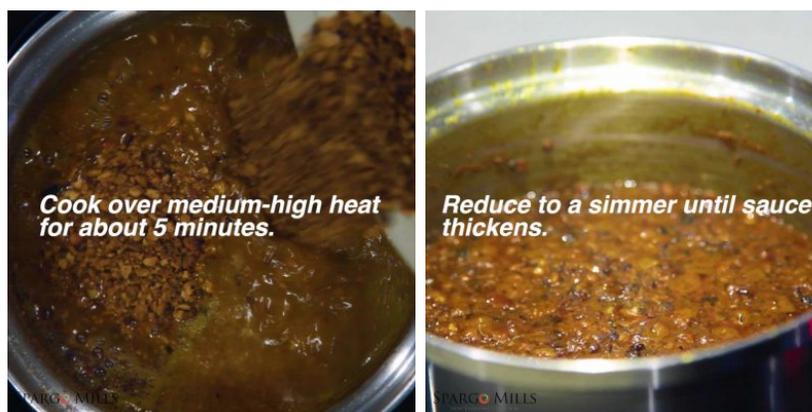
○ DONE



Mix ingredients (A) in a wok/pot and cook over medium-high heat for about 5 minutes.

2

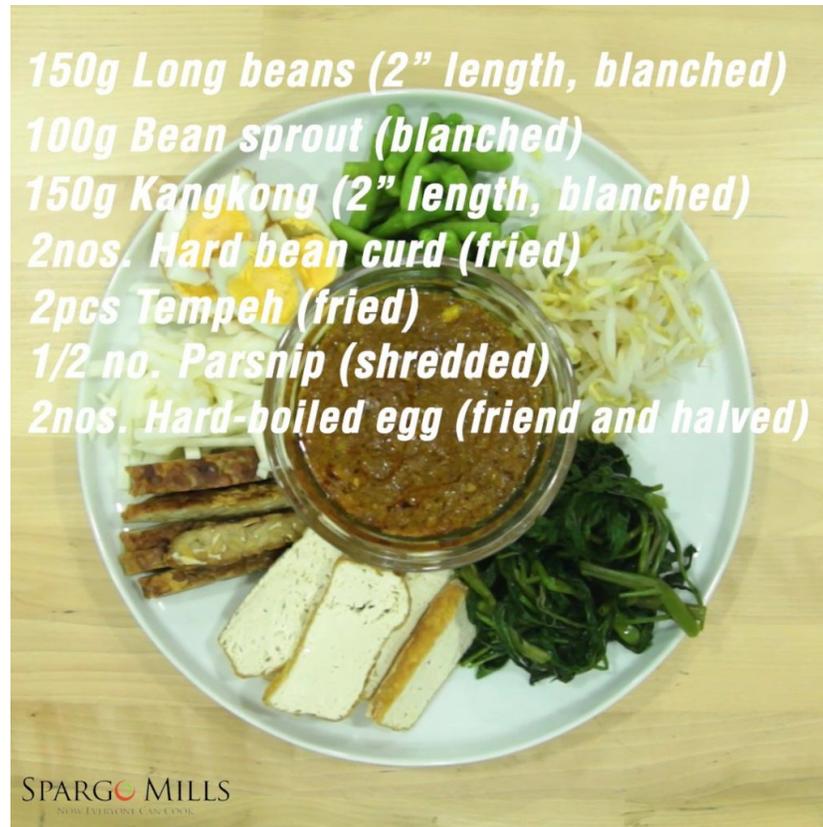
○ DONE



Add in toasted peanuts, reduce to a simmer until sauce thickens and set aside.

3

○ DONE



Arrange Gado Gado ingredients on a plate, add sauce as desired and ready to serve.

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