

GADO GADO



USED BRESC PRODUCTS



Chopped shallot 1000g



Garlic chopped 1000g



Garlic chopped 450g

INGREDIENTS

4

- 8 eggs
- ¼ white cabbage
- 125 g bean sprouts
- 2 carrots
- 250 g green beans
- 3 potatoes
- ½ cucumber
- 20 g deep-fried onions
- 400 g shelled peanuts
- soy oil
- 20 g Bresc Garlic chopped
- 30 g Bresc Shallot chopped
- 5 g sambal (spicy Indonesian condiment)
- 20 g soy sauce
- 5 g tamarind paste
- 2 dl coconut milk
- 10 g Bresc WOKginger

PREPARATION METHOD

Boil the eggs for 7 minutes and peel them. Cut the white cabbage into thin strips. Clean the carrots and cut into batonnettes.

Clean the green beans. Blanch the cabbage, carrots and green beans separately in salted water. Peel and cut the potatoes into thin strips, rinse them clean and blanch them in salted water. Cut the cucumber into long strips.

Stir-fry the peanuts until they are brown and puree them in the kitchen machine. Heat the oil in a wok and fry the garlic and shallots. Add the peanuts, sambal, ginger puree, soy sauce and tamarind paste. Add the coconut milk and bring to the boil while continuing to stir. Boil for another 4 minutes. Stir-fry all the vegetables and allow to cool. Serve the vegetables and eggs on a dish and spoon the sauce over the vegetables. Sprinkle the deep-fried onions over them.