

DESIGNING FOODSCAPES

“GADO-GADO”

A philosophical Javanese cuisine

Raka Affa Arasya Maharika



Raka as a Javanese elderly



Me in the “Pawon” or kitchen



Gado-gado, Javanese salad with peanut sauce. Any vegetable can go to this dish, hence the philosophy “even though we have difference, we have to be together”. Accompanied with the traditional Javanese folk song “Gundul Pacul”, philosophically means we have to be responsible so all these differences will not make a mess.



"GADO-GADO"

TRADITIONAL JAVANESE VEGETABLE
SALAD + PEANUT SAUCE

- VEGETABLES (ANYTHING)
- HARD BOILED EGG
- PEANUT SAUCE
 - ↳ PEANUT
 - ↳ BROWN SUGAR
 - ↳ VINEGAR
 - ↳ SALT
 - ↳ CHOPPED GARLIC
- BAKWAN
 - ↳ CHOPPED CARROTS, CABBAGE
 - ↳ MARGARINE / MELTED BUTTER
 - ↳ SALT & PEPPER
 - ↳ FLOUR + WATER
 - ↳ FRY!
- MIX EVERYTHING, ADD
PEANUT SAUCE ON TOP !!

The recipe