

# Millefeuille of pan fried bean curd "Gado Gado"



**Chef Daniel Sia**  
- The White Rabbit -



*The  
Perfect Meal*

Episode 1

## Ingredients

4 pcs	Tau gwa
50 gm	Cabbage
50 gm	Long Beans
50 gm	Bean sprouts
100 gm	Cooked Prawns
100 gm	Peanut butter
50 gm	Thai Chilli sauce
10 gm	Lemon Juice
10 gm	Chopped Coriander
10 nos	Cooked quail eggs
10 gm	Crushed prawn crackers

## Method

- 1) Slice the tau gwa crosswise and pan fry in oil until golden brown; drain on kitchen towels.
- 2) Blanch the vegetables and refresh in ice water, drain and pat dry.
- 3) Mix the chopped coriander, peanut butter, chopped peanuts, Thai chilli sauce and lemon juice to make the sauce.
- 4) Toss the vegetables with dressing.
- 5) Stack layers of alternate vegetables and bean curd to dress
- 6) Spoon some sauce on the plate and place the millefeuille in the middle, garnish with quail eggs, prawns and crackers.