

## Grilled eggplant, with sesame dressing cumin and chilli



Serves 4

*I love eggplant, for its silky texture and its versatility; this is a nice side to accompany a banquet. It has a lot of fragrant spices and is redolent of the cooking styles of northern provinces of Dongbei and Xinjiang, it's a nice link to the days of the silk road – great with lamb or grilled flat breads.*

### **Sesame and miso sauce**

80g white miso

80g kewpie sesame dressing

40g fermented tofu

40g mirin

20g vegetable oil

20g sugar

Blend everything together in a blender.

### **Ginger garlic oil**

20g garlic, finely chopped

20g ginger, peeled and finely chopped

200ml vegetable oil

Lee Ho Fook Kashgari spice salt – as needed

Heat oil in a small pan over medium heat, add garlic and ginger, lower heat and stir constantly, once fragrant and garlic just begins to colour, add half a teaspoon of Kashgari or to taste, and remove from heat, stirring to warm the spices and cool the oil.

### **For the garnish**

20g spring onions sliced into thin rounds

10g toasted sesame seeds

20g coriander, leaves and stalks chopped

5g chilli flakes (optional)

### **For the eggplant**

4 large eggplants

Grill eggplant over a naked flame or on the barbeque until skin is charred and flesh is soft, place in a bowl and allow to cool slightly, peel skin and discard, chop the eggplant flesh into rough pieces if they're too big, arrange the flesh on a flat plate.

Spread the eggplant with the sesame dressing to season, drizzle the warm spice oil over the entire dish, and garnish with herbs and sesame seeds.