

# Hunan Sesame Eggplant

Itsi Weinstock - adapted from *The Woks of Life*

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## Preparation 1

1. Cut 2 **eggplants** into 3 inch pieces, and steam for 10 minutes.
2. **Aromatics group:**
  - 3 cloves **garlic** - minced
  - 2 tsp **ginger** - minced
  - 2 tsp **sesame seeds**
  - 1 stalk **spring onion white** - thinly sliced
  - 1 **dried chilli**
3. **Raw group:**
  - half a **long green chilli** - thinly sliced
  - 1 stalk **spring onion green** - thinly sliced
  - 1 tbsp **fermented black beans** - rinsed and drained

## Cooking 1

1. Heat 2 tbsp **chilli oil** and 1/2 tsp **sesame oil** in a pan on medium high heat.
2. Add the **aromatics**. Stir fry until fragrant (20-30 seconds).
3. Add 1 big tbsp **sesame paste**, 1 tbsp **light soy** and 1/4 tsp **msg**. Stir until combined.
4. Add **raw group** and stir in. Turn off the heat.
5. Add **eggplant** and stir in.

## Notes

This can be prepared with capsicum as well. I imagine this sauce is delicious on most absorbent things. e.g. tofu, cucumber, seitan.

## Servings: 2

### Ingredients:

2	medium asian eggplant
2 tsp	ginger
3 cloves	garlic
1/2	long hot green chilli
1	spring onion
2 tbsp	chilli oil
1/2 tsp	sesame oil
2 tsp	sesame seeds
1 tbsp	sesame paste/tahina
1 tbsp	light soy sauce
1 tbsp	fermented black beans
1	dried chilli
1/4 tsp	msg