

SEA SPICED AUBERGINE HOTPOT



**SANDY
TANG**

“

I really want to recreate something vegan-friendly, but also tasty with fiery flavours that everyone will crave ”

Ingredients – Serves 2 (4 as a side dish)

300g aubergine, chopped into wedges

1 tbsp garlic, diced

1 tbsp ginger, diced

2 tbsp hot chilli bean paste

1 tbsp light soy sauce

1 tbsp Shaoxing wine (or dry sherry!)

2 tbsp corn flour

Pinch of salt

400ml water

1 spring onion, chopped

300g firm tofu, cut into cubes

2 tbsp of vegetable oil

Method:

1. Warm the oil in a hot pan. Add the aubergine and pan fry until brown. Remove the aubergine from the pan.
2. Add more oil to the pan, and reheat. Add ginger, garlic and the white parts of the chopped spring onions. Stir fry for 3 minutes. Then, add the hot chilli bean paste.
3. Put the cooked aubergine back into the pan. Stir fry for 5 minutes. Then add the Shaoxing wine.
4. After the Shaoxing wine has been evaporated. Add light soy sauce and water. Give it a good stir then add tofu cubes, cook for another 2 minutes.
5. Garnish with the chopped spring onions.



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