

Aubergine Sambal Recipe

(Keoh Char Huan Cheo Recipe)

Ingredients:

300 g aubergine (eggplant)
125 ml (5 tablespoons) oil
20 g dried shrimps, soaked, cleaned and chopped

Spice paste (ground);

40 g (4-5) fresh red chilies
5 g (5 large) dried red chilies
10 g (1 clove) garlic, peeled
120 g (12) shallots, peeled
10 g (4) candlenuts
5 g (1 teaspoon) belachan (dried shrimp paste), toasted
2 tablespoons water
1 tablespoon sugar
pinch of salt of to taste

Method:

Cut the aubergine into 4 x 2cm pieces and soak in a bowl of water to which has been added 1 teaspoon salt to prevent discoloration. Drain in a colander. Heat the oil in a wok over a medium flame and fry the aubergine until lightly browned. Drain on paper towels. Add the chopped dried shrimps to the oil in the wok and sauté until fragrant. Dish out. Set aside. Add the spice paste to the oil remaining in the wok and sauté until aromatic before adding the water. Stir, and season to taste with sugar and salt. Turn off the heat and return the fried aubergine and dried shrimps to the wok. Stir to mix, dish out and serve immediately.

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