

## **Crispy Aubergine Recipe**

**(Chinese Aubergine Recipe)**

### **Ingredients:**

1 aubergine, sliced thinly  
Chili powder  
Salt and pepper to taste  
150 g plain (all purpose) flour  
2 teaspoons baking powder  
1 teaspoon sugar  
200 ml water  
2 teaspoons oil  
sour plum sauce

### **Method:**

Combine flour, baking powder and sugar together, slowly add water and whisk. Lastly whisk in oil and stand for 1 hour. Season sliced aubergine with chili powder, salt and pepper just before cooking. Dip seasoned aubergine into batter, deep-fry in hot oil until crispy and golden brown. Dish out on paper towel and serve with sour plum sauce.

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