

## Eggplant Sambal Recipe

**Ingredients:** Serves 4

600 to 800g purple eggplant, peeled

2 to 3 tablespoons dark soy sauce

1 cup vegetable oil

**Spice topping:**

4 candlenuts (buah keras)

3 to 4 fresh red chilies

10 shallots, peeled

8 cloves garlic, peeled

2 tablespoons dried prawns or haybee

½ teaspoon salt

2 teaspoons sugar

1 Indonesian bay leaf or daun salam

4 tablespoons vegetable oil

¼ cup thick coconut cream

**Method:**

Grind candlenuts, chilies, shallots and garlic until fine. Soak dried prawns in warm water until softened. Drain and pound until fine, adding ground mixture. Heat 4 tablespoons oil in a wok over medium heat. Add spice mixture and sauté for 4 to 5 minutes until fragrant. Add salt, sugar, bay leaf and a little water; simmer gently for about 2 minutes. Set aside spice mixture. Cut each peeled eggplant into 4 to 6 pieces. Rub the cut surfaces with dark soy sauce and set aside. Heat 1 cup vegetable oil in a small wok over medium heat. Deep-fry eggplant for 2 to 3 minutes until well-browned. Place on a serving platter. Heat up spice mixture, add coconut cream and bring to the boil. Turn down heat and let it simmer for 1 minute. Pour this spice topping over eggplant and serve.

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