

## Grilled Aubergine Salad Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4

2, long variety aubergines (eggplants/brinjals)  
1 onion, peeled and sliced  
5 bird's eye chilies (cili padi), sliced  
250ml coconut cream, extracted from 1 grated coconut  
½ teaspoon Kalamansi juice  
salt to taste

**Finely ground:**

3 red chilies  
3 teaspoon dried shrimps, soaked and drained  
5 dried chilies, soaked to soften  
1 teaspoon black peppercorns

**Method:**

Grill aubergines on a charcoal grill until done. Peel and cut into 2-cm lengths. Set aside to cool. Mix ground ingredients in a bowl until well-combined. Add onion and bird's eye chilies, coconut cream, kalamansi juice and salt. Stir well. Add grilled aubergines and toss until well-coated. Serve immediately with steamed white jasmine rice. If desired, you can substitute aubergines with banana bud (jantung pisang) that has been blanched until tender or finely sliced boiled beef grilled in the oven at 160°C for 10 minutes.

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