



## Consejo del chef

You can use this recipe as an appetizer too, slicing the aubergines and serving the sauce separately as a dip.

## Raciones para 4

2  
Aubergines  
Cornstarch  
Salt  
2  
Cloves of garlic  
1  
Piece of ginger  
1  
Chilli pepper  
150ml  
Soy sauce  
25ml  
Sesame oil  
30ml  
Rice vinegar  
25gr  
Brown sugar or agave  
2gr  
Aniseed grain  
2gr  
Cinnamon  
2gr  
Fennel seeds  
2  
Cloves  
5  
Sichuan or black peppercorns

- 1 Wash and cut the aubergines in half lengthwise. Cut 4 slices along each half.
- 2 Add salt and leave them in a colander for 15 minutes. After this, wash the aubergines with water and drain them well. Dry them with kitchen towel.
- 3 Batter the aubergines with the cornstarch and fry them in a pan with the bottom covered in olive oil. Turn them over once they are golden brown, and then set them aside on paper towels to absorb the excess fat.
- 4 Blend all the sauce ingredients. Pour it into the pan by straining the possible remains using a fine mesh colander and cook for a few minutes until you see it begins to thicken.
- 5 Add the aubergines and cook until everything is well-combined. Serve on a bed of sushi rice with very finely chopped scallions.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/berenjenas-con-miel-de-cana-al-estilo-asiatico/>

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