



Shiro miso eggplant

NIBBLEDISH CONTRIBUTOR

Ingredients

3 white eggplants, cut in halves 2 table spoon of oil 3 table spoons of shiro miso 1,5 table spoon of rice vinegar 1 table spoon of grated ginger 1 table spoon of water 1 table spoon of brown sugar 1 spring onion, sliced

Instructions

1. Rub eggplants with oil and baked them about 5 min in preheated oven.
2. Mix miso, rice vinegar, water, grated ginger and sugar, till sugar dissolves.
3. Brush eggplants with miso mixture. Bake another 3 min.
4. Brush them again with the remaining miso mixture and continue baking for next 3 min.
5. Serve sprinkled with spring onion.