Lemongrass Skew on Bed of Grilled Aubergine

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken Skew

500g Chicken Mince
10 Lemongrass Sticks
1/2 Large Onion, diced
2 Knob Young Ginger, diced
1 Large Chili, seeded and diced
1 tbsp Fresh Thyme
4 tbsp Soy Sauce
3 tbsp Flour
Salt and Pepper
Olive Oil

Bed

1 Aubergine, thinly sliced
2 tbsp Olive Oil
Sea Salt

Onion Salad

1/2 Large Onion, thinly sliced
2 tbsp Parsley, finely chopped
3 Garlic Vinegar (any red vinegar)
Salt

Instructions

This was first experiment, but it was very pleasurable, both in making and taste.

First salt the onion, and massage to get the water out. add vinegar and parsley and keep it in the fridge.

Secondly in a large bowl combine onion, ginger, chili, thyme and soy sauce and mix. Add chicken mince and flour and flavour with salt and pepper.

Lay the aubergine on a big pan and with olive oil and salt, start grill on 180 degrees Celsius.

Take a lemongrass stick and with your hand, work the chicken mix onto the stick, not too thick, not too thin and brush with olive oil. Grill for 8-10 minutes.