



Grilled eggplant with preserved tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 small eggplants, cut lengthwise

Marinade:

- 2 table spoons of preserved tofu
- 1 tea spoon of oil
- 1 tea spoon of chili oil
- 1 table spoon of light soy sauce

For garnish:

- 1 spring onion, sliced
- 1 tea spoon of white sesame
- 1 tea spoon of black sesame

Instructions

1. Mix marinate ingredients.
 2. Smear one side of eggplant slices, arrange them on the rack and grill till they turn golden.
 3. Flip eggplant slices, smear with remaining marinate and continue grilling.
 4. Serve sprinkled with spring onion and black and white sesame.
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