



Bean curd & eggplant roll

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 large piece of bean curd sheet
- 300 grams eggplant, trimmed
- 150 grams chicken fillet, steamed
- 100 grams wheat flour
- 2 eggs, beaten in separate bowl
- salt
- 1 stalk of spring onion, sliced
- 1 teaspoon of ginger, minced
- dash of pepper

Instructions

1. Pierce eggplant with bamboo stick, grill 10 minutes, turning sides.
2. Let it cool down and peel skin and chop.
3. Soak bean curd sheet in hot water until it softens. Remove from water, dry, cut into 2-3 sections.
4. Mix chopped chicken, eggplant, 1 egg, spring onion and ginger.
5. Place filling on bean curd sheet, fold, deep in egg and flour.
6. Fry in wok.
7. Serve sliced with soy sauce and sesame seeds.