

Aubergines Soy Bean Cake in Peanut Sauce Recipe

Ingredients:

400 g aubergines , halved lengthways
a pinch of salt
4 tablespoons vegetable oil
200 g fermented soy bean cake (tempe), sliced and crisp-fried
4 eggs, soft-boiled for 4 minutes or poached
Lemon basil for garnishing

Peanut Sauce:

3 tablespoons vegetable oil
80 g red chilies, halved, seeded and sliced
3-5 bird's eye chilies
20 g garlic, peeled and sliced
30 g shallots, peeled and sliced
10 g ginger, peeled and sliced
30 g candlenuts, crushed
1 tablespoon grated palm sugar
5 kaffir lime leaves, bruised
250 g raw peanuts, with skins intact and deep-fried or roasted
3 tablespoons coconut cream
1 tablespoon tamarind juice

Method:

Prepare peanut sauce. Heat oil in a heavy saucepan. Add all ingredients, except peanuts, coconut cream and tamarind juice. Sauté over medium heat for 5 minutes or until fragrant. Remove sautéed ingredients from heat and leave to cool completely, then place in a stone mortar or blender (processor) and grind into a fine paste. Add peanuts and continue to grind, gradually adding coconut cream, then tamarind juice and just enough water, into a smooth, creamy sauce. Transfer sauce to a heavy saucepan and bring to the boil, then reduce heat and simmer until sauce is slightly thickened. Add a splash of water should sauce thicken too much, it should be creamy and warm when served. Rub aubergines with salt and vegetable oil, then leave for 10 minutes. Grill aubergines over medium-hot charcoal or oven-grill them until they are soft and their skins come off easily. Another way of grilling is to place aubergines on a piece of wire mesh set over a gas hob. Prepare 4 individual serving plates. Spoon a generous amount of sauce onto the center of each, then top with some fried soy bean cake, 2 aubergine halves and a soft-boiled or poached egg. Garnish as desired with lemon basil and serve.