

Aubergines in Spicy Coconut Milk Recipe

(Thutilinanga Recipe)

Ingredients: Serves 4

4 aubergines (eggplant), cut into 6cm pieces, then halved
3 tablespoons oil
6 shallots, thinly sliced
5 red chilies, thinly sliced
1-2 teaspoons ground red chilies
2 tomatoes, cut
salt to taste
2 eggs, lightly beaten
200cc thick coconut milk

Method:

Fry aubergines, then drain. Arrange in a serving plate. Sauté shallots and chilies, then add ground chilies, tomatoes and salt. Add beaten eggs, stir until the sauce thickens, then pour in the thick coconut milk. Bring to the boil. Pour over the fried aubergines. Serve hot.

[asian_free_recipes_download][asian_free_recipes_download]