

## **Aubergines with Spicy Paste Recipe**

**(Malaysian Recipes)**

### **Ingredients:**

1 tablespoon tamarind pulp  
4 tablespoons water  
6 tablespoons oil  
1/3 teaspoon salt  
1 tablespoon sugar  
1 tablespoon tomato paste  
2 slim purple aubergines, or 5 small Japanese aubergines

### **Spice paste:**

8 dried red chilies, soaked until soft (can be reduced if prefer not so spicy)  
10 shallots, peeled  
6 cloves garlic  
1 stalk lemon grass (serai), use only the bottom white part  
1 tablespoon dried shrimp paste (belachan)

### **Method:**

Knead tamarind with water until pulp dissolves, then strain. Grind spice paste ingredients until fine. Heat oil in a wok over medium heat. Fry spice paste for 5-6 minutes or until fragrant, then add tamarind liquid, salt, sugar and tomato paste and cook for 1 minute more. Keep spice paste warm. Halve aubergines lengthways. If using big ones, cut each half into three pieces. Aubergines can either be flash-deep-fried in hot oil until tender, pan-dry them with a little oil in a non-stick pan over high heat, turning frequently or blanch or steam them for 2 to 3 minutes, until soft. Pour spice paste over aubergines and serve hot with steamed rice.

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