

Grilled aubergine with tamarind paste

Total time **105 mins** 15 mins preparation time 30 mins cooking time 60 mins marinating time

Nutritional facts (per portion):
2788 kJ / 667 kcal

Fat: **51 g** Protein: **15 g**
Carbohydrates: **22 g**

INGREDIENTS

2 portion(s)

Grilled aubergine:

1 medium-sized aubergine
2 cloves of garlic
1 tbsp tamarind paste
4 tbsp Kikkoman Naturally Brewed Soy Sauce
2 tbsp ketchup
0.5 tsp ground coriander
1 pinch of pepper
2 tbsp olive oil

Cherry tomatoes:

200 g cherry tomatoes
1 tbsp olive oil
2 tbsp balsamic vinegar
2 cloves of garlic
1 pinch of salt
1 pinch of pepper

Truffle mayonnaise:

4 tbsp mayonnaise
1 tbsp truffle paste or freshly grated truffle
1 tbsp Kikkoman Naturally Brewed Soy Sauce
1 tbsp sour cream
2 tbsp grated Parmesan cheese
1 pinch of salt
1 pinch of pepper
0.5 tsp honey

To serve:

2 tbsp roasted pine nuts
2 tbsp Parmesan cheese

PREPARATION

Step 1

1 medium-sized aubergine - **2** cloves of garlic - **1 tbsp** tamarind paste - **4 tbsp** Kikkoman Naturally Brewed Soy Sauce - **2 tbsp** ketchup - **0.5 tsp** ground coriander - **1 pinch** of pepper - **2 tbsp** olive oil

Cut the aubergine in half. Gently score the inside crosswise with a knife, taking care not to cut through the skin. Crush the garlic through a press into a bowl. Add the tamarind paste, Kikkoman Soy Sauce, ketchup, ground coriander, pepper, and olive oil, and mix thoroughly. Rub the aubergine with the resulting paste and refrigerate for at least 1 hour.

Step 2

200 g cherry tomatoes - **1 tbsp** olive oil - **2 tbsp** balsamic vinegar - **2** cloves of garlic - **1 pinch** of salt - **1 pinch** of pepper

Mix the cherry tomatoes with the olive oil and balsamic vinegar. Add the chopped garlic, salt and pepper and mix well.

Step 3

4 tbsp mayonnaise - **1 tbsp** truffle paste (or freshly grated truffle) - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** sour cream - **2 tbsp** grated Parmesan cheese - **1 pinch** of salt - **1 pinch** of pepper - **0.5 tsp** honey

Mix the mayonnaise with the truffle paste, Kikkoman soy sauce, sour cream and grated Parmesan cheese. Season to taste with salt, pepper and honey and stir until thoroughly blended.

Step 4

2 tbsp toasted pine nuts - **2 tbsp** Parmesan cheese

Place the aubergine halves on a medium-hot grill and grill for 20 - 25 minutes, turning occasionally.

Grill the tomatoes with the aubergines or fry briefly in a griddle pan. Serve the grilled aubergine with the truffle mayonnaise, tomatoes, pine nuts and grated Parmesan cheese.