KIKKOMAN

Miso Aubergine

Total time **45 mins** **15 mins** preparation time **30 mins** cooking time **5 mins** cooling time

INGREDIENTS

2 portion(s)

2	aubergines
2 tbsp	miso paste
1 tsp	mirin
2 tbsp	maple syrup
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	spring onions
1	mild red chilli pepper
1 tbsp	sesame seeds

PREPARATION

Step 1

Preheat the oven to 200 °C with top and bottom heat (or 180 °C for a fan oven).

Line a baking tray with greaseproof paper.

Step 2

2 aubergines

Wash the aubergines, cut them in half lengthwise and score them diagonally on the cut sides in a diamond pattern. Place on the baking tray with the rounded sides facing down.

Step 3

2 tbsp miso paste - **1 tsp** mirin - **2 tbsp** maple syrup - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce

Mix the miso, mirin, maple syrup, and Kikkoman Soy Sauce. Coat the cut sides of the aubergines with the marinade and save 1 tbsp for later.

Step 4

2 spring onions - **1** mild red chilli pepper

Bake the aubergines in the preheated oven for 20 minutes.

In the meantime, wash the spring onions and chilli peppers and slice them thinly at an angle.

Step 5

1 tbsp sesame seeds

Take the aubergines out of the oven and brush them with the remaining marinade.

Finally, garnish with the spring onions, chilli, and sesame seeds, and serve.