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## MISO AUBERGINE

For 1-2 people

1 aubergine  
sunflower oil  
1 tbsp miso paste  
1 tbsp mirin  
1 garlic clove, crushed  
1 tsp ginger paste  
1 tsp soy sauce  
a pinch of sugar

sesame seeds  
spring onions, sliced

Preheat the oven to 180°C fan.

Cut the aubergine in half and cut a criss-cross pattern into the skin. Brush the surface with sunflower oil.

Bake the aubergines for 25-40 minutes until soft (the baking time is depending on the size and thickness – you may need to cover them with foil after 25 minutes to prevent them from burning).

In a little bowl, mix the miso, mirin, garlic, ginger, soy sauce and sugar in a little bowl.

Once the aubergines are soft, remove from the oven and spread the miso paste all over the surface of the aubergines.

Heat the grill of the oven and grill the aubergines for approximately 5 minutes to caramelize the miso topping.

Before serving, sprinkle the aubergines with sesame seeds and sliced spring onions.

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