

## [Aubergines in chinese sauce](#)



This Saturday we wanted to change the register a bit and go fusion. I made this recipe a while ago and it just stuck in my head. I'd say that it was a Chinese day theme given that in the morning I went in the Chinese Town and I've warmed up with lots of Chinese food: sweet pork ribs, bamboo with veggies, beef and onions and Chinese aubergines (not as good as mine, obviously – sorry chinese guys cooking there). I stopped by the Chinese Supermarket and stock on some uber-good soy sauce, some dehydrated peas with wasabi (love, love, love) and...durian flavored candy (whaaatttt!!!!-that's what they said).

If I wasn't obvious enough, I LOVE CHINESE FOOD!!!! So, yeah, I confessed my sins, hahahaha!!!

Now let's get back to our aubrigines bathed in rosé (yeah, we didn't have rice wine, thank God we have a fancy girlfriend that drinks rosé...always saving the situation!), soy sauce, garlic and chili peppers. Curious much?



You'll need:

- Sunflower oil
- Sesame oil – 1 tbsp
- Aubergines – 1 kg
- Garlic – 2 bulbs (small if organic or 1 big from the store)
- Chilies – 1
- Vegie stock – 1 cup
- Soy sauce – 1 cup
- Rosé – 1/2 glass
- Starch – 1 tsp

Method:

When I first tried this recipe I got inspired by [Maya](#) and we loved it.

I peeled the **aubergines** zebra style and cut them into cm slices, fried them in about **1 tbsp of oil** each batch using two frying pans to speed up things.

When I was done frying the little monkies I threw them in a wok in about 2 tbsp. of sunflower oil and **1 tbsp sesame oil, threw garlic and chilies** and fried for about 3 minute the whole shebang, then I poured the **stock and wine** turning up the heat so that the alcohol can evaporate.

After another 3 minute I salted with **soy sauce**, about **100 to 150 ml** and I let everything simmer away for about 7-10 minutes stirring occasionally. When everything was done and perfect I sprinkled **1 tsp of starch** to thicken the sauce and turned off the heat.

I hardly could make the **jackals** invading the wok step away so that I could serve this wonder rightly: with **steamed rice (or rice noodles)** and more soy sauce ... *Happy Days!* as Jamie Oliver says.

Chinese Power!



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Inspired by: [Maya's World](#)