

FROM THE KITCHEN AT SIBOYA BUNGALOWS



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YUM MAKEUA

(Roasted Eggplant Salad) - serves 6

Dressing:>

Mix together in mortar, bruising chilies and shallots, set aside.

50 mL (1/4 cup) chopped shallots

50 mL (1/4 cup) fresh lime juice

30 mL (2 Tbs) soya sauce

15 mL (1 Tbs) palm sugar (substitute brown sugar)

5 mL (1 tsp) chopped Thai chilies

Salad:>

6 long purple eggplant (Chinese or Japanese)

4 hard boiled eggs, 1/4 wedges

4 green onions, chopped coarsely

125 mL (1/2 cup) cilantro, chopped coarsely

125 mL (1/2 cup) crisp fried slivered shallots

-- Roast the whole eggplants under the broiler or on a BBQ till the skins are charred and a little soft, turning once. Place in a large bowl, cover with plastic wrap and allow to cool till warm, then peel and discard the charred skin. Carefully slice the flesh into 3 cm sections.

-- Arrange the eggplant sections in a bunch on a platter, cover with green onion, egg wedges, cilantro and the dressing. Scatter fried shallots over the top before serving