

Braised Eggplants with Oysters

ingredients list

- Olive oil
- 1 cup chopped eggplant
- 1 cup oyster meat
- 1 cup chicken stock
- 8 cloves of garlic
- 1/3 sliced ginger
- 100g potato flour
- 1 tsp oyster sauce
- 1 tsp dark soya sauce
- 1/2 tsp sugar
- 1/2 tbsp hot sze chuan paste



Garnishing

- 1/2 sliced red chilli
- Chopped coriander leaves

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- 1 Pour the hot water into the pan.
- 2 Coat the oysters with potato flour.
- 3 Cook the coated oysters in the hot water for 1 to 2 minutes.
Strain the cooked oysters when done and leave aside to cool.
- 4 Heat up the olive oil in the pan, then fry the eggplants until they turn brown.
- 5 Add in the garlic, ginger, sze chuan paste, chicken stock, oyster sauce, sugar, and dark soya sauce.
- 6 Add the oysters and let the ingredients braise together.
Braise the oysters until the sauce reduces and thickens.
- 7 Garnish with coriander leaves and sliced red chilli.
- 8 *Dig in!*