



www.asfm.org.au

Eggplant Hot Pot with Tobalong Tomatoes

The Hilton

Ingredients

- 2 eggplants cut into 1cm cubes
- 1 punnet green cherry tomatoes
- 1 punnet red cherry tomato
- 1 bunch bok choy
- 1 punnet black fungus
- 1 punnet white fungus
- 3 cloves garlic
- 1cm ginger
- 1 bunch spring onion
- 100ml chilli bean paste and sambal olek mixed
- 1 cup water

Method

Cut eggplant in to cubes.

Heat oil in wok on medium, fry eggplant till golden. Add garlic and chopped spring onion.

Add sauce ingredients and let cook out on high heat for approx 2 minutes. Then add mushrooms, fungus and bok choy, and water to moisten.

Check seasoning and adjust with sugar if necessary.

Serve up and garnish with spring onion greens.