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## Seafood Hot Pot

**The Hilton**

**Chef Nathan Johnson**

### Ingredients

1 eggplant  
1 bunch bok choy  
1 punnet cherry tomatoes  
2 cloves garlic  
50g dehydrated shiitake mushroom  
1 Tsp sambal oelek  
10 Tiger prawns  
1 dozen scallops  
150ml brown vegetable stock  
Vegetable oil

### Method

Place dehydrated mushrooms into an appropriate sized pot. Cover with water and bring to boil.

Turn off, strain and put aside.

Dice eggplant into 2cm cubes. Shallow fry in vegetable oil until golden and put aside.

Heat heavy base pan. Once hot, drop in cherry tomatoes and fry for 60 seconds.

Add prawns and scallops and stir. Add garlic and chilli sambal.

Place the eggplant and mushroom in and mix well

Deglaze with vegetable stock (i.e add vegetable stock to pick up pan caramelisation).

Add bok choy and stir.

Season to taste.