

# Grilled aubergine with soy sauce and tamarind paste, truffle mayonnaise, and tomatoes

Total time **105 mins** 15 mins preparation time 30 mins cooking time 60 mins marinating time

Nutritional facts (per portion):  
**2788 kJ / 667 kcal**

Fat: **51 g** Protein: **15 g**  
Carbohydrates: **22 g**

## INGREDIENTS

2 portion(s)

### Grilled aubergine:

**1** medium-sized aubergine  
**2** cloves of garlic  
**1 tbsp** tamarind paste  
**4 tbsp** Kikkoman Naturally Brewed Soy Sauce  
**2 tbsp** ketchup  
**0.5 tsp** ground coriander  
**1 pinch** of pepper  
**2 tbsp** olive oil

### Cherry tomatoes:

**200 g** cherry tomatoes  
**1 tbsp** olive oil  
**2 tbsp** balsamic vinegar  
**2** cloves of garlic  
**1 pinch** of salt  
**1 pinch** of pepper

### Truffle mayonnaise:

**4 tbsp** mayonnaise  
**1 tbsp** truffle paste or freshly grated truffle  
**1 tbsp** Kikkoman Naturally Brewed Soy Sauce  
**1 tbsp** sour cream  
**2 tbsp** grated Parmesan cheese  
**1 pinch** of salt  
**1 pinch** of pepper  
**0.5 tsp** honey

### To serve:

**2 tbsp** roasted pine nuts  
**2 tbsp** Parmesan cheese

## PREPARATION

### Step 1

**1** medium-sized aubergine - **2** cloves of garlic - **1 tbsp** tamarind paste - **4 tbsp** Kikkoman Naturally Brewed Soy Sauce - **2 tbsp** ketchup - **0.5 tsp** ground coriander - **1 pinch** of pepper - **2 tbsp** olive oil

Cut the aubergine in half. Gently score the inside crosswise with a knife, taking care not to cut through the skin.

Crush the garlic through a press into a bowl. Add the tamarind paste, Kikkoman Soy Sauce, ketchup, ground coriander, pepper, and olive oil, and mix thoroughly. Rub the aubergine with the resulting paste and refrigerate for at least 1 hour.

### Step 2

**200 g** cherry tomatoes - **1 tbsp** olive oil - **2 tbsp** balsamic vinegar - **2** cloves of garlic - **1 pinch** of salt - **1 pinch** of pepper

Mix the cherry tomatoes with the olive oil and balsamic vinegar. Add the chopped garlic, salt and pepper and mix well.

### Step 3

**4 tbsp** mayonnaise - **1 tbsp** truffle paste (or freshly grated truffle) - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** sour cream - **2 tbsp** grated Parmesan cheese - **1 pinch** of salt - **1 pinch** of pepper - **0.5 tsp** honey

Mix the mayonnaise with the truffle paste, Kikkoman soy sauce, sour cream and grated Parmesan cheese. Season to taste with salt, pepper and honey and stir until thoroughly blended.

#### **Step 4**

**2 tbsp** toasted pine nuts - **2 tbsp** Parmesan cheese

Place the aubergine halves on a medium-hot grill or barbecue and cook for 20 - 25 minutes, turning occasionally. Grill the tomatoes with the aubergines or fry briefly in a griddle pan.

Serve the grilled aubergine with the truffle mayonnaise, tomatoes, pine nuts and grated Parmesan cheese.