

# Miso-Eggplant dip , sesame oil and chili, fresh herbs and fried wonton |

**Recipe for 12 tapas**

## **Description**

A sweet and salty in an Asian spirit and acidity.

## **Note**

Feel free to freeze this dip.

## **Ingredients**

### Eggplant

- 500 Gr Eggplant
- 200 Gr Onion
- 4 Clove(s) Garlic
- 15 Gr Miso
- 30 Ml Rice vinegar
- 100 Gr Feta cheese

### Chili oil

- 1 Tsp Sambal oelek
- 60 Ml Canola oil
- 60 Ml Soy sauce
- 30 Ml Honey
- 2 Tbsp Sesame seeds

### Topping

- 2 Unit(s) Green onion
- 6 Sprig(s) Fresh cilantro
- 18 Unit(s) Wonton wrappers

## **Preparation**

- Preparation time **60 mins**
- Preheat your **four** at **380 F°**

### Prep

Finely dice the onion.

Chop the garlic, remove the coriander leaves and chop the green onion.

Crumble the feta cheese.

Cut wonton pastry sheets into 2 triangles. Fry in a deep fryer and drain on paper towels.

### Eggplant

Cut the eggplants in 2 and place on an ovenproof tray. Soak them in olive oil, then season with salt and pepper.

Place in the oven for 30 minutes. Scoop out the eggplant flesh with a tablespoon.

In a hot saucepan with a little butter and oil, sauté the onion brunoise.

Add the garlic, then the eggplant flesh, and finish with the miso and rice vinegar. Cook for 1-2 minutes, then remove from the heat. Pass through a blender to obtain a purée (you may leave a few

chunks in the purée). Add the feta cheese.

### Chili oil

Toast the sesame seeds in a saucepan. Add all the ingredients and bring to the boil. Leave to cool to room temperature.

### Plating

Place 1 heaping spoonful of eggplant dip in the ramekins. Drizzle with a little chili oil.

Place the wonton chips, green onion and coriander leaves here and there.

**Bon appétit!**