

Korean Smoked Eggplant



Ingredients

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| 2 large eggplants | 2 spring onions, finely sliced |
| 2-3 tsp Gochujang (Korean chilli paste) | 2 tbsp coriander, coarsely chopped |
| 2 tbsp sesame oil | 2 tbsp sesame seeds, toasted |
| 2 tbsp soy sauce | |
| 3 tsp rice wine vinegar | |
| 1 tbsp brown sugar | |
| 2 tsp finely grated ginger | |
| 1 small garlic clove, finely chopped | |

Directions

Step 1 – Cut the eggplants in half lengthways and sprinkle the flesh on each side liberally with salt. Set aside to rest for 30 minutes, then wipe off the salt and excess moisture. Using a small knife, cut a diamond pattern into the flesh of the eggplants and then brush each side with a little sesame oil.

Step 2 – Combine the gochujang, remaining sesame oil, soy sauce, rice wine vinegar, brown sugar, ginger and garlic in a small bowl and whisk to combine. Set aside.

Step 3 – Prepare the BBQ for indirect cooking over medium heat (180 – 200°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 4 – Once the BBQ has reached temperature, place the eggplant halves cut side down onto the grill and cook for 3 minutes over direct heat, then remove from the BBQ. Brush each cut side liberally with the marinade and return to the BBQ, cut side up, away from direct heat. Roast for 10 minutes. Brush again with the marinade and roast for another 10 minutes, or until the eggplants have softened and the tops are turning golden brown.

Step 5 – Arrange the eggplants on a plate, garnish with the spring onions, coriander and sesame seeds and serve.

