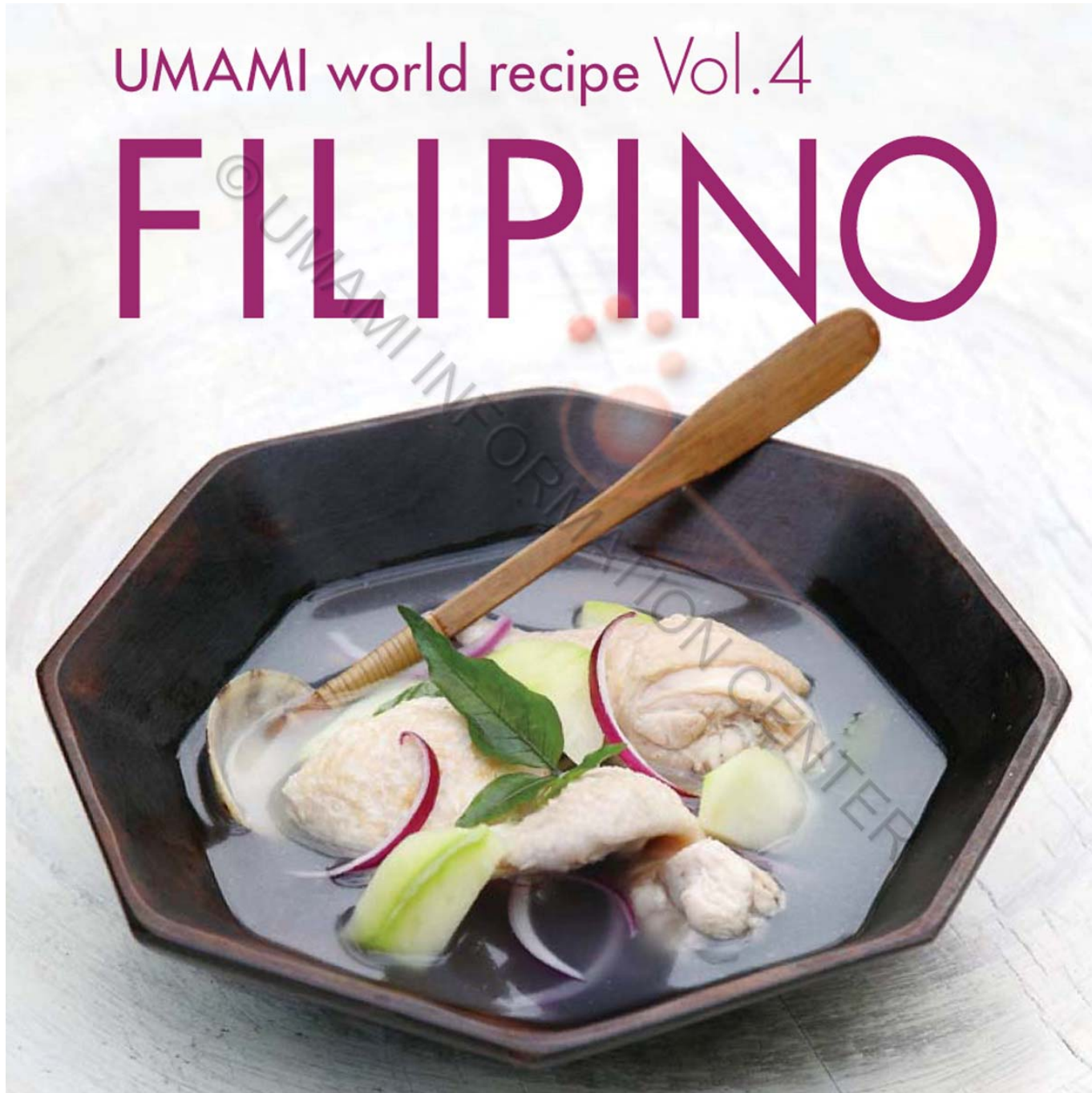


UMAMI world recipe Vol.4

# FILIPINO



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# AUBERGINE, TOMATO & SALTED EGG SALAD

Serves 4

2 whole aubergines (eggplants)  
(50-80g approximately)  
30g red onion, sliced  
50g overripe tomatoes, sliced  
1 salted egg, chopped or sliced  
30g fresh coriander (*wansoy*), chopped

<For the dressing>

1 tbsp shrimp paste (*bagoong*)  
30ml lime juice  
1 clove garlic, crushed  
1 tbsp coconut or cider vinegar  
10g ginger, very finely chopped  
5g red chillies,  
seeded and finely chopped  
1 tbsp sugar syrup  
30ml extra virgin olive oil (optional)  
10ml coconut milk (optional)

- 1 Roast the aubergines, peel and cut into strips.
- 2 Mix all the ingredients for the salad together in a bowl and chill.
- 3 Mix all the ingredients for the dressing together and serve with 2. Drizzle with olive oil or coconut milk for extra flavour.

