

Grilled Eggplants

with miso sauce and shrimps



Serves 🍴 🍴

Ingredients

1 large round eggplant
12 shrimps
extra virgin olive oil

Sauce

2 tablespoons of red miso
2 tablespoons of sake
1 tablespoon of water
3 teaspoons of sugar cane

Method

Wash eggplant and cut horizontally into 4 thick slices, brush the surface with olive oil and grill them. Meanwhile, boil or steam the shrimp, clean them and set aside.

Prepare the miso sauce combining all ingredients in a saucepan and cook for two minutes until sugar is dissolved and it becomes homogeneous. Arrange the grilled eggplant on a serving dish, brush abundantly with miso sauce, sprinkle each slice with the shrimp and serve.