

# Chinese Pork and Aubergines

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First of all, it must be pointed out that this is not a genuine Chinese dish, coming from Ottolenghi's *Simple* (and other inappropriate titles). It is, however, a clear attempt at Chinese-style flavours. Secondly, the original title is the less than catchy being *Pork with ginger, spring onion and aubergine* - more of a list of ingredients than a title.

Whatever the original shortcomings, I thought it worked very well and was delicious. One comment at end of the original recipe is "there should be plenty of liquid". There wasn't, so I'm tempted to increase the volume of the liquid ingredients a tad; say, 50% more. It could always be reduced if too wet.

I had my reasons to leave out the peanuts so I've marked those as optional. The toasted sesame seeds, though, worked very well. Get the prep done upfront.

This was good for two with some left over, hence the "serves 3".

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## Planning

serves:	3
prep time:	20 mins
cooking time:	20 mins

## Ingredients

2 large aubergines, in 2cm dice  
60ml groundnut oil  
2 bunches spring onions, cut into 3cm lengths  
7cm piece ginger, scraped and julienned  
4 cloves garlic, finely sliced  
1 green chilli, finely sliced  
500g pork mince  
3 tbs mirin  
2 tbs dark soy sauce  
2 tbs kecap manis  
1 tsp toasted sesame oil  
1½ tbs rice vinegar  
15g fresh coriander  
60g roasted salted peanuts (optional)  
1 tbs sesame seeds, toasted  
Salt

## Method

I've given up salting aubergines to draw out liquid so just put the cubed aubergines in a large steamer and steam them (covered, of course) for 12 minutes.

Meanwhile, pour half the groundnut oil into a large sauté pan on high heat. Add the spring onions, ginger, garlic and chilli and fry for 5 minutes or so until the garlic begins to colour. Transfer this mixture to a bowl and set aside.

Pour the remaining groundnut oil into the sauté pan and add the pork mince. Whilst it is frying, stir it around to break it up. Mine gave out some watery liquid which I had to drive off before proper frying commenced. The original recipe suggests three minutes but mine took longer. Add the mirin, soy, kecap manis, sesame oil and rice vinegar with ½ teaspoon salt. Cook for a further two minutes before returning the spring onion mixture to the pan. Cook for a minute and remove from the heat.

Stir through half the fresh coriander and peanuts (if using). Serve over the aubergines with the sesame seeds and remaining coriander.