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Eggplant with Nobu-Style Saikyo Miso

Ingredients

For the Eggplant: 1 large America eggplant

1 oz. (30g) Nobu-Style Saikyo Miso

Oil for deep-frying

Chopped cilantro leaves

1 ginger shoot

Servings

2

Person

Preparation

- 1 Heat the oil to 355°F (180°C). Cut off the top of the eggplant
- 2 Deep-fry the top and bottom of the eggplant in the oil until the color brightens, for 2 to 3 minutes
- 3 Carefully scoop out the tender flesh, without breaking the skin
- 4 Cut the flesh into chunks, dress with the Nobu-Style Saikyo Miso, and stuff into the scooped-out bottom half of the eggplant
- 5 Arrange onto a plate and top with the cilantro leaves
- 6 Place the fried top of the eggplant on the side and garnish with a ginger shoot

Cooks Note

Serves 2
