



Eggplant & Soba Noodles

What to collect

| Ingredients | Equipment |
|--|----------------------------------|
| 2 eggplants, diced into 2.5cm cubes | baking trays |
| 2 tablespoons extra virgin olive oil | metric measuring spoons/cups/jug |
| salt/pepper | chopping board |
| 2 tablespoons sesame oil | |
| 1 teaspoon ginger, grated | knife |
| 1 tablespoon white miso | grater |
| 2 tablespoons verjuice | saucepan |
| 100ml vegetable stock | |
| 2 teaspoons kecap manis (sweet soy) | |
| 2 x packets of soba noodles | |
| large handful of flat leaf parsley, leaves chopped | |
| fried shallots for garnish | |
| dressing: | |
| 1 tablespoon extra virgin olive oil | |
| 1 tablespoon verjuice | |
| 1 teaspoon soy sauce | |

What to do

1. Preheat oven to 200C.
2. Line 2 baking trays with baking paper.
3. Cut eggplant into 2.5cm cubes. Place in a bowl and pour over the olive oil and season well. Toss to coat.
4. Spread onto the baking trays.
5. Roast for 25-30 minutes until golden and tender. Remove and set aside.
6. Meanwhile, heat the sesame oil and add the grater ginger and sauté for 1 minute. Stir in the miso then add verjuice and simmer until nearly evaporated.

- 7. Reduce the heat to low, stir in the kecap manis and simmer for 5-6 minutes or until slightly thickened. Remove from the heat and set aside.**
- 8. To make the vinaigrette, whisk together all the ingredients into a small bowl.**
- 9. Cook soba noodles according to the back of the packet.**
- 10. Drain and place in a bowl with the vinaigrette. Toss to coat.**
- 11. Add eggplant, parsley and sauce and combine well.**
- 12. Serve and top with fried shallots.**