

TOBI'S ON-THE-GO EGGPLANT CURRY

The great thing about eggplant curry is that the ingredients are available almost everywhere and do not require cold storage. Whether you are in Greenland or Morocco, this dish can be cooked almost anywhere.



INGREDIENTS

2 servings

2 eggplants
1 onion
2 garlic cloves
1 knob of ginger root
2-3 oz. (60-90 g) Butter
Garam Masala
Salt
Pepper
Honey
Rice

OPTIONAL:

Parsley
Spring onion

Heat around 2 ounces of butter—about a quarter of a standard package of butter—in a pan over medium heat until the whey settles to the bottom. Pour the liquid butter into a large saucepan so that only the whey remains in the pan. Finely chop the onion, ginger, and garlic, then add to the saucepan and fry. Dice the eggplants, then add to the saucepan and stir well. If the eggplant begin to look too dry, add more butter. The eggplant should not be seared but slowly boiled down. Stir continuously. Add salt, pepper, and a good dash of Garam Masala to the eggplant. How much you add is a matter of taste. If you like the spice, use around 2 to 3 teaspoons. Boil over low heat and stir occasionally until the eggplant is tender and releases some of the butter. Add a teaspoon of honey. Cook the rice according to the instructions. Cut the spring onions into thin rings. Just before the rice is ready, add the onions to the eggplant. When the rice is cooked, place it on the plate with the curry and sprinkle with a little chopped parsley. Done!

