

# Gaji namoul; steamed eggplant, ginger and tamari |

**Recipe for 12 tapas**

## **Description**

Korean style eggplant, steamed, a very healthy and tasty dish.

## **Note**

It is possible to replace tamari with soy sauce, but if you are allergic to gluten use tamari.

## **Ingredients**

### Eggplant

- 600 Gr Eggplant
- 3 Unit(s) Green onion
- 3 Clove(s) Garlic
- 1 Tbsp Fresh ginger
- 3 Tbsp Tamari
- 1 Tbsp Roasted sesame oil
- 1 Tbsp Sesame seeds

## **Preparation**

- Preparation time **30 mins**
- Resting time **15 mins**

### Preparation

Wash and slice the eggplant lengthwise and then widthwise into strips.

Grate or chop the garlic and ginger.

Finely chop the green onion.

### Eggplant

Steam the eggplant strips for about 15 minutes or until tender.

In a large bowl, first mix the tamari with the sesame oil, then add the eggplant, garlic, ginger and sesame seeds.

Let marinate for 15 minutes before serving.

### On the plate

Place the marinated eggplant on your serving platter and sprinkle with green onion.

**Bon appétit!**