

# Fragrant Aubergine Coconut Curry

No reviews

A rich fragrant vegetarian and vegan curry ready in less than 1 hour

**Author:** Justina Sullivan    **Prep Time:** 15 Minutes

**Cook Time:** 25 Minutes + resting time    **Total Time:** 50 Minutes    **Yield:** 4

**Category:** Vegetarian    **Method:** Stove Top Cooking    **Cuisine:** Thai Fusion



## Ingredients

- 1 tbsp red Thai curry paste
- 2 lemongrass stalks
- 2cm ginger piece
- 4 large cloves of garlic
- 1 tsp turmeric
- 2 tsp brown or palm sugar
- 1 tbsp soy sauce + 1 tbsp lime juice mixed together
- 2 large aubergines
- 400g tin coconut milk
- 300ml vegetable stock
- 400g tin chickpeas, drained
- 5 spring onions
- 1 lime
- Thai basil or regular sweet basil leaves for garnish

### Sides

- 480g basmati rice
- Heaped tsp of butter or margarine
- 4 heaped tbsp almond flakes
- Flatbreads ([recipe here for homemade versions](#))

## Instructions

1. **Trim the ends** of aubergine, cut them into large long chunks, and season with salt. Toss around and rub salt into each piece evenly. Allow to sweat for 10 minutes.
2. **In the meantime**, crush garlic and mince the ginger. Trim lemongrass stalks using only the thick white parts then remove the first hard outer layer. Mince lemongrass finely.
3. **Cut tops and green ends** off the spring onions, then cut each onion into 3 – 4 long pieces. Set aside.
4. **Using a large non-stick frying pan** with a generous amount of frying oil, cook aubergine over medium heat until each side is nicely caramelised. Remove from pan and set aside.
5. **Heat a pot with some cooking oil** and add Thai curry paste. Stir around the pot and after 10 seconds add lemongrass and garlic, cook a further 20 seconds (be careful not to burn or dry out)
6. **Return aubergine** to the pan along with chickpeas, coconut milk, stock, sugar, turmeric, and lime-infused soy sauce. Combine and bring to a boil. Reduce the heat and cook gently uncovered until the aubergine is tender, but not mushy, about 15 mins. By this time the sauce should be nice and thick. Add the spring onions and cook a further couple minutes until they are soft.
7. **Whilst the curry bubbles away**, cook rice to packet instructions. When ready, stir through butter or margarine. Keep warm.
8. **Remove curry** from the heat. Stir through minced ginger. Taste and season with salt and pepper as needed. Allow the curry to rest for 5 minutes.
9. **To finish the rice**, stir almond flakes through the rice and warm flatbreads.
10. **Cut the lime in half**. Keep one piece whole and the other half cut into 4 wedges.

11. **Before serving** the curry add the juice of half a lime and stir to combine. Garnish with basil leaves. Serve with extra lime wedges, rice, flatbreads and beer.

**Find it online:** <https://flavor.com/fragrant-aubergine-coconut-curry/>