

# Garlic Chili Roasted Eggplant

Cuisine: Chinese

Food category: Vegetables



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Company: Retigo Asia



## Program steps

Preheating: 195 °C

1 Combination 60 % Termination by time 12:00 mm:ss 180 °C 90 %

## Ingredients - number of portions - 1

Name	Value	Unit
aubergine	300	g

## seasoning recipe

Name	Value	Unit
minced garlic	100	g
mixed peppers	100	g
salt	3	g
shallot	10	g
oyster sauce	10	g
monosodium glutamate	3	g
caster sugar	3	g
ground white pepper	3	g
ground caraway	3	g
olive oil	300	ml

## Nutrition and allergens

Allergens:

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	286.2 kJ
Carbohydrate	43.2 g
Fat	2.4 g
Protein	14.1 g
Water	0 g

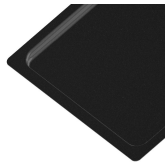
## Directions

- ◇ Do not cut the eggplant, soak it in white vinegar water for 5 minutes before roasting, it can keep the color of the skin
- ◇ Made with minced garlic and chili, stir-fry minced garlic, minced chili and seasoning in salad oil in sequence
- ◇ The whole eggplant is cooked in the oven, and then cut open after it comes out of the oven to keep the internal moisture
- ◇ Cut the eggplant and spread the seasoning, then return to the steam oven and continue to bake the seasoning for 3 minutes

## Recommended accessories



Vision Grill Diagonal



Vision Bake



GN container Stainless  
steel full