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Aubergines in Coconut Milk

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Ingredients

- 5 large 1.5kg melinzana (aubergine)
- 2 large red onions (cut into thin slices)
- 3 bay leaves
- 1 vegetable stock cube
- ½ cup olive oil
- 200ml coconut milk
- Salt & fine black pepper

Execution

Partially peel and cube the aubergines.
Sprinkle liberally with salt and place in a colander.
Allow to stand for 15 minutes to sweat.
Rinse well under running water.
Place brown onions & aubergine in olive oil in a large pot.
When aubergines are well browned add the remaining ingredients and simmer on low heat for 20 minutes.

*The Greek word for Aubergine is 'Melinzana', the Cypriot word is 'Vazanakia'.