

Pork with ginger, spring onion and aubergine

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This is one of my go-to easy suppers. Get all your chopping for the things which go in with the pork done before you turn on the stove. Once the heat is on, you'll want to be throwing things in the pan and stirring, rather than being under pressure to chop. You can make the pork up to a day in advance – keep in the fridge and warm through before serving. Serve as it is or with plain rice or noodles.

1. Place the aubergines in a large bowl with 1 ½ teaspoons of salt. Mix well, then transfer to a steaming basket (or a colander which can sit over a large saucepan) and set aside.
2. Fill a large saucepan with enough water to rise 3cm up the side. Bring to the boil on a high heat, then place the steamer (or colander) in the pan. Cover with the lid or seal well with tin foil, to prevent the steam escaping. Reduce the temperature to medium high and steam for 12 minutes. Remove and set aside.
3. Meanwhile, pour half the groundnut oil into a large sauté pan and place on a high heat. Add the spring onions, ginger, garlic and chilli and fry for 5 minutes, stirring often, until the garlic starts to colour. Transfer to a bowl and set aside. Pour the remaining oil into the pan and add the pork mince. Fry for 3 minutes, stirring to break up the meat. Add the mirin, soy sauce, kecap manis, sesame oil, rice vinegar and ½ teaspoon of salt. Cook for 2 minutes, then return the spring onion mixture to the pan. Cook for 1 minute, then remove from the heat – there should be plenty of liquid – and stir through 10g of the coriander and the peanuts. Serve with the aubergine, sesame seeds and remaining coriander.

Serves four

3 aubergines, cut into 3cm dice (950g)
60ml groundnut oil
2–3 bunches of spring onions, chopped on an angle into 3cm slices (250g)
7cm piece of ginger, peeled and julienned (60g)
4 garlic cloves, peeled and thinly sliced
1 green chilli, finely sliced, with seeds
500g pork mince
3 tbsp mirin
2 tbsp dark soy sauce (avoid 'premium' dark soy sauce, which is too dominant for the dish)
2 tbsp kecap manis
1 tsp sesame oil
1 ½ tbsp rice vinegar
15g coriander, roughly chopped
60g roasted and salted peanuts
1 tbsp sesame seeds, toasted
salt