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# SRI LANKAN EGGPLANT CURRY RECIPE

**Cooking time:** One hour 15 min. **Serving:** 4

## Ingredients

### SEASONING BASE FOR EGGPLANT CURRY

- 6 medium-sized eggplants
- 3 tablespoons vinegar
- 1 tbsp olive oil
- 2 medium red onion, chopped
- 4 Garlic cloves, minced
- 1 tsp grated ginger
- ½ tsp mustard seeds
- 6-8 Curry leaves
- 4 Cloves
- 4 Cardamom pods
- 1 cinnamon stick
- 2 tsp coriander powder
- 2 tsp Spanish paprika
- 1 tsp turmeric
- 1 tsp cayenne pepper powder
- 1 tsp cumin powder
- 1 tsp of mustard seeds
- 5 Dry green chilies
- ½ cup Tamarind paste
- Salt, to taste

## Preparation

1. Wash the Eggplants and trim the top crown. Cut them into thin strips lengthwise.
2. Place the Eggplants in a large bowl. Pour the vinegar, and sprinkle turmeric and salt. using your hand, mix well so that each piece is coated with spice. Let it sit for about 30 minutes to marinate.
3. Air fry at 375-degree f for 10 minutes or until the edges start to turn golden brown. Flip the pieces after 5 minutes.
4. In a large skillet or pot, heat oil over medium heat. mustard seeds, let it crackle.
5. Add chopped onions and cook for 3 to 5 minutes until they caramelize to light brown. Add grated ginger, minced garlic, and cook for a minute or two.
6. Throw in handful of curry leaves, cardamom pods, cloves, coriander, paprika, cumin, cayenne, turmeric, and curry powder.
7. Sprinkle a splash of water and let it cook until the oil is released.
8. Mix in air-fried Eggplant, and dry red chilies. Mix well.
9. Reduce the heat to low and cover the pot. Let it simmer for 20 minutes.
10. Add tamarind paste and continue to cook on low heat for 5 minutes.
11. Once the curry reaches a thick consistency