



## SPICY GRILLED CHICKEN WINGS WITH AUBERGINE

### INGREDIENTS:

500 g Sokolow chicken wings  
1 aubergine  
1 mozzarella ball  
2 tablespoons oil  
sesame for decoration

### MARINADE:

50 ml sake (Japanese wine)  
50 ml sesame oil  
50 ml soy sauce  
1 tablespoon oil  
juice from 1 lime

### GLAZE:

frying oil  
piece of ginger (3 cm long)  
1-2 cloves garlic  
1-2 tablespoons sugar  
1 glass pineapple juice  
1 tablespoon soy sauce  
1/2 teaspoon wasabi

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### PREPARATION:

1. Marinate the wings in the ingredients listed above. Cut the aubergine in half, score the flesh in a grid and brush the vegetable on both sides with oil. Place the aubergine and wings on the hot grill and grill for about 30 minutes (halfway through, turn the ingredients to the other side).
2. Prepare the glaze: place a wok on a side burner. Heat the oil. Add the finely chopped ginger. After a short while, add the chopped garlic. Next, add sugar and wait for it to caramelize. Add pineapple juice and soy sauce. Mix and heat until the glaze is reduced. Then, combine it with wasabi. Turn off the heat. Transfer the wings to the glaze in the wok and mix well.
3. Place the mozzarella on the grilled aubergine and grill until the cheese melts. Serve as an addition to chicken wings. Sprinkle with sesame before serving.