Main dishes / China

Baked omelette with white cabbage and aubergine · China

A fully cooked baked egg dish with two vegetables and China-inspired seasoning.

Time 35 min **Servings** 4

What you'll need.

- ☐ 6 eggs
- ☐ 250 g aubergine
- ☐ 20 ml neutral cooking oil
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 350 g white cabbage
- ☐ 120 ml light coconut milk
- ☐ 25 ml soy sauce
- ☐ 15 ml rice vinegar

Let's make it.

01 Heat the oven to 180°C. Chop the vegetables and cook until tender. Drain thoroughly.

02 Beat the eggs with the milk or coconut milk and listed flavourings. Oil a baking dish.

03 Spread the cooked vegetables in the dish and pour the egg mixture over them.

04 Bake for twenty to twenty-five minutes until completely set in the centre. Rest briefly before slicing.

AI-developed, not kitchen-tested.

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