



Roasted Hasselback Eggplant with Japanese Korean Glaze

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A free recipe from my YouTube channel:

[Chef's Apprentice: Learning to Cook Like a Pro One Small Plate at a Time](#)

See photo on Instagram [@chefsapprenticecooklikeapro](#)

See YouTube video: [Hasselback Eggplant with Japanese Korean Glaze](#)

This dish was inspired by my Hasselback Potatas Bravas recipe, which is part of my [Spain on Plank](#) preparation. It makes a tasty and impressive presentation.

Ingredients

4 small, personal-sized eggplants (preferably elongated rather than round), about the size of a small avocado
1 tsp. parsley, chopped
Kosher salt
Peppermill

For the glaze:

2 Tb. soy sauce
1 Tb. rice vinegar
1 Tb. mirin
1 tsp. toasted sesame oil
1 tsp. palm sugar (or brown sugar)
1 Tb. garlic, minced
1 Tb. Gochujang

1. Preheat oven to 350F. Mix the glaze ingredients.
2. Slice the bottom of each eggplant in the elongated direction to make a flat surface, so the eggplant will sit flat and stable, without rolling around. Place a chopstick (preferably a square chopstick) on both sides of the eggplant, so the eggplant is nestled between them. Slice the eggplant into 1/8" slices along its entire length. The chopsticks stop the knife from slicing all the way through.

3. Gently fan the eggplants and brush the glaze into the slices. **Season.**¹ Spoon a little of the glaze on top of each eggplant.
4. Bake 30-35 minutes, until the eggplants are soft, basting every 10 minutes. **Keep warm** until ready to serve.
5. At the time of serving, spoon a little more of the glaze on top of each eggplant.

¹ Bold terms are explained in the Chef's Apprentice Glossary of Term and Techniques at www.chefsapprentice.com.