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## INGREDIENTS

1 large aubergine

500ml vegetable oil for frying

[12cm White Corn Tortillas](#)

### Batter

250g plain flour (or gluten free flour) + extra 100g for frying

5g baking powder

6g corn flour

60g vodka

240g sparkling water, ice cold

1/4 tsp sea salt

### Garnishes

[Chipotle VEGAN Mayonnaise](#)

[Tomatillo Salsa](#)

[Pink Pickled Onions](#)

cabbage or lettuce, finely shredded

coriander, chopped

lime wedges

[Habanero Hot Sauce](#)

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## BAJA STYLE AUBERGINE TACOS (VEGAN) BY JAKE NORMAN

**Serves** 2

Baja Style refers to the famous fish tacos of Baja California - where fish is battered, placed on a tortilla with cabbage and tangy chipotle mayonnaise. This recipe replaces the fish with aubergine and the mayo with Chipotle VEGAN Mayonnaise. What we love about this recipe is the addition of vodka to the batter which keeps it super crisp and is a great foil for the creamy aubergine within. ¡Que Rico! NB: If you want to keep the taco completely gluten free just sub out the flour for gluten free flour.

## METHOD

Start by peeling the aubergine and slicing into finger sized pieces. Place in a colander and sprinkle well with salt, toss and leave to one side for 30 minutes until the juice starts to drain.

Onto the batter – place all the ingredients in a blender (except the oil) and blitz together for 20 seconds. If you don't have a blender, mix the flour (250g), baking powder and cornflour in a large mixing bowl. Whisk in the sparkling water and vodka until a smooth batter. Refrigerate until ready to use.

Time to set the table and get frying. Place the medium sauce pan on a medium heat and add 500ml of veg oil – do not fill past half way up. Heat the oil to 180°C.

Line your aubergines up next to a bowl with a bowl of the extra 100g flour in, and your batter next to that. When the oil is ready, give your aubergines a gentle squeeze to remove any excess water, then throw a handful into the flour. Evenly coat them before adding them to the batter. Use your tongs to put them in oil, frying in batches of 4 or 5 at a time. You want them to get a deep golden colour, which should take about 3 minutes, turning them a couple of times. When ready place on a paper towel on a plate, season again with salt.

As you work in batches you can also start heating your tortillas – 30 seconds on each side in a dry frying pan on a medium to high heat.

To serve, spread the Chipotle Mayo on the tortilla, top with cabbage, add a couple aubergine pieces, a smear of the tomatillo salsa, a big dollop of Chipotle VEGAN Mayonnaise, some pink onions and coriander. Squeeze of lime and some hot sauce, if you like it like that.