

Required:

Large potatoes; minced (ground) beef, cream, large eggplant(s), cheese (suggest parmigiano or your favourite), 4 eggs and olive oil.



Moussaka with Eggplant

How To:

- Fry slices of potato in large pan filled with oil (approximately 3 minutes)
- Heat cream in pot until it thickens
- Get minced (ground) beef (cook prior if possible to save time)
- Once cream thickens-let cream settle for a minute
- Add cheese into the cream and mix
- Mix (Whisk) 4 eggs and then add them into the cream with cheese and mix together (mixture should be thick-almost like smooth mash potatoes)
- Fry slices of eggplant for 2-3 minutes until golden brown
- Get a flat pan and coat it with olive oil
- Lay down first layer of potatoes in the pan
- Spread minced cooked beef over potatoes
- Sprinkle grated cheese on top of the minced beef
- Add a layer of eggplant
- Pour cream over the eggplant layer and sprinkle more cheese on top
- Drizzle oil over this final layer (this is to darken the top layer during baking)
- Put in oven for at least 10 minutes until top darkens

Athens, Greece