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## Moussaka



### Ingredients for 4 people

- 4-5 medium waxy potatoes
- 2 medium-sized eggplants
- 17,6oz minced beef/or vegetarian: 8,8-10,5oz red lentils
- 1 cup feta cheese
- 1 cup of cream
- 1 onion
- 1-2 garlic cloves
- 1 tin chopped tomatoes (14oz)
- 1-2 tsp tomato paste
- red wine
- olive oil
- oregano
- cinnamon
- salt/pepper

To make the mince sauce, fry the chopped onion in olive oil. Add the minced meat and chopped garlic and season with a little salt. Once the mixture is lightly browned, add the tomato paste and wait until it caramelizes. Then deglaze with a dash of red wine and when the liquid has gone, add the chopped tomatoes and season with oregano, cinnamon, pepper, and salt. If you use lentils instead of meat, you might need to season a little more. Simmer the whole thing until you start with the layers. The longer it simmers, the better it will be.

Simply cut the eggplants into slices approx. 0,2 inches thick and fry in olive oil until lightly browned.

To prepare the potatoes, they must first be peeled and sliced using a grater. Then the slices must be fried in a pan with olive oil over a low to medium heat. They do not necessarily have to brown. After that, add the cream and let it simmer until the potatoes are cooked and the cream has thickened. Season with a little salt and pepper.

For the final layering, place all potatoes in the baking dish as the first layer. Then alternate between the mince and eggplants. The top layer should consist of eggplants, but if there are not enough in the end, sliced tomatoes can also be mixed in.

Finally, sprinkle the crumbled feta over the casserole with a little olive oil and place in the oven at approx. 180°C convection for approx. 30-45 minutes, depending on how brown you want the feta to be.

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