

# Moussaka

Cuisine: **Greek**  
Food category: **Minced meat**



Author: **Jaroslav Mikoška**

Company: **Retigo**



Program steps

1

 Hot air

 100 %

 Termination by time

 00:20 hh:mm

 170 °C

 100 %



| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| aubergine                             | 4     | pcs  |
| olive oil                             | 100   | ml   |
| onion                                 | 1     | pcs  |
| garlic cloves, finely chopped         | 2     | pcs  |
| minced lamb                           | 450   | g    |
| tomato                                | 3     | pcs  |
| cinnamon                              | 1     | g    |
| ground caraway                        | 1     | g    |
| dry red wine                          | 250   | ml   |
| chicken stock                         | 150   | ml   |
| white sauce                           | 200   | ml   |
| chicken eggs                          | 2     | pcs  |
| nutmeg                                | 1     | g    |
| parmesan cheese                       | 100   | g    |
| mint                                  | 5     | g    |
| salt                                  | 5     | g    |
| freshly ground black pepper, ground   | 3     | g    |

Directions

Slice the aubergines then fry them on both sides in a large pan with a little olive oil. Drain on kitchen paper. To save on washing up, use the same pan with a little more olive oil and fry off the chopped onions and garlic.

After five minutes turn the heat up and add the lamb to brown it, then add the tomatoes. Add a good pinch of cumin and cinnamon with the wine and sauté together to break up the tomatoes. Add the chopped mint and the stock in stages.

In an ovenproof dish, layer the aubergines and lamb mince in a few layers, finishing with a layer of aubergines.

Combine the white sauce with the eggs, nutmeg and seasoning. Spoon over the top of the mince and then scatter with the grated cheese.

Bake in the oven 25minutes to colour the cheese and cook through.

| Nutrition and allergens                                                                                                                     |          |
|---------------------------------------------------------------------------------------------------------------------------------------------|----------|
| Allergens: 3, 7<br>Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn<br>Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová |          |
| Nutritional value of one portion                                                                                                            | Value    |
| Energy                                                                                                                                      | 130.9 kJ |
| Carbohydrate                                                                                                                                | 0.5 g    |
| Fat                                                                                                                                         | 8.1 g    |
| Protein                                                                                                                                     | 11.2 g   |
| Water                                                                                                                                       | 0 g      |

## Recommended accessories



Enameled GN  
container