



Ingredients:

2 medium aubergines

3 large potatoes, peeled and cut into large chunks

Plenty of olive oil

1 large onion

2 cloves garlic

500 g minced lamb

1 heaped teaspoonful dried oregano

1 heaped teaspoonful dried cinnamon

Handful fresh parsley, finely chopped

1 x 400g tin chopped tomatoes

2 tablespoons tomato puree

1 heaped teaspoon sugar

Salt and Pepper

25 g butter

1 tablespoon flour

$\frac{3}{4}$ pint milk

2 egg yolks

100 g strong flavoured cheese e.g. cheddar, grated

Method:

1. Pre-heat the oven to 180°C / 350°F / gas mark 4.
2. Thinly slice the aubergines, and layer with salt in a colander. Leave to stand over a draining board for a minimum of 30 minutes until the bitter juices run out.
3. Parboil the potatoes for 10 – 15 minutes in salted water until they are cooked slightly but still firm in the middle. Drain and leave to cool slightly.
4. Peel and finely chop the onion.
5. Peel and crush the garlic.
6. Meanwhile, heat 1 tablespoon olive oil in a large pan and gently fry the onion and garlic until golden.
7. Add the lamb and fry until browned and well broken up.
8. Add the oregano, cinnamon, parsley, salt and pepper and tinned tomatoes.
9. Half fill the empty tomato tin with water and swill around to rinse out the tomato residue, then add this to the lamb mixture along with the tomato puree and sugar.
10. Reduce the lamb mixture to a simmer and cook for 20 minutes to half an hour, stirring from time to time and adding a little more water if the mixture appears too thick.
11. Wash the aubergines and dry thoroughly.
12. Heat olive oil in a clean frying pan, and fry the aubergine slices a few at a time until they are all golden brown on both sides. Drain really well on kitchen towel
13. Slice the cooled parboiled potatoes into thick slices.
14. Melt the butter in a saucepan and stir in the flour. Remove the pan from the heat and gradually stir in the milk.
15. Heat the sauce until it is bubbling – it will be a thin consistency.
16. Remove the sauce from the heat and leave to cool slightly whilst you grate the cheese.
17. Stir the egg yolks into the cooled sauce with half the grated cheese. Stir until well combined and the cheese is melted.
18. In a large ovenproof baking dish layer half the lamb, half the aubergines and half the potatoes. Repeat with a second layer until all the ingredients are used up.
19. Carefully pour the cheese custard over the top of the dish, and top with the remaining grated cheese.
20. Bake for 45 minutes until the moussaka is golden and bubbling.