



# MOUSSAKA



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- Quick and easy preparation



25



easy

## INGREDIENTS FOR 2 PORTIONS

**200 g** QimiQ Cream Base

**300 g** Eggplant

Olive oil, to fry

**300 g** Potatoes

**300 g** Minced meat

**1** Onion(s), finely chopped

**2** Garlic clove(s), finely chopped

**200 g** Beef tomatoes, skinned

**1 tbsp** Tomato paste

**1 shot** Red wine

**65 ml** Clear vegetable stock

Salt and pepper

Cumin

Pimento spice

Cinnamon

**1 tsp** Oregano, dried

**1** Egg(s)

**30 g** Parmesan, grated

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Chop the aubergines into 1 cm thick slices, salt and allow to draw for 20 minutes. Pat with kitchen roll and fry in hot olive oil. Place on kitchen roll to drain.
3. Cook the potatoes for 15 minutes. Peel and chop into 1 cm thick slices.
4. Fry the minced meat, onion and garlic in 2 tbsp of hot oil. Add the tomato and tomato puree and fry for a few minutes. Douse with the red wine and stock, season to taste and cook for 20 minutes. Allow to cool.
5. Mix the QimiQ Sauce Base, egg and parmesan together. Season to taste with salt, pepper and cinnamon.
6. Place two tbsp of the meat sauce into an oven proof baking dish greased with butter.
7. Alternately layer the potato, aubergine and meat sauce in the dish. Finish with the QimiQ Sauce Base mixture and smooth off the surface.
8. Bake in the hot oven for approx. 40 minutes. Allow to rest for 10 minutes before serving.