

GREEK MUSAKKA

Serving 6

INGREDIENTS:

2 medium eggplants
2 medium zucchini
4 medium potatoes
400 g minced beef
1 onion
1 whole garlic
salt
750 g hacked tomatoes
black lemon pepper
1 l milk
150 g flour
100 g butter
1 l olive oil
500 g cheese
Tzatziki:
1 big cucumber
500 g Greek yoghurt
2 cloves garlic
salt
pepper
Pitta bread:
500 g flour
1 packet yeast
1 teaspoon of brown sugar
3 dl water

PREPARATIONS:

1. Cut potatoes, eggplant, zucchini, into 7 mm thick slices.
2. Oil the bottom of the oven tray and fill it with potatoes and bake them, until light brown, in 200 C temperature.
3. The same with eggplant and zucchini.
4. Next chop onion and garlic very small and fry in a wok, until brown. Add hacked tomatoes, and minced beef and some water and cook for 20 min.
5. Then on to white sauce. Put 100 g of butter in a pot and add 150 grams of flour, and stir without pause until the flour is light brown. Start to pour milk slowly and stir at the same time, until you pour in all the milk. Add one teaspoon of salt and finally 300 grams of cheese. Keep stirring until the sauce is ready.
6. Finally lay the potatoes in the baking pan, and pour a layer of the meat sauce.
7. After add the slices of eggplant, and pour one more layer of meat sauce.
8. Finally lay the zucchini and cover it with the white sauce.
9. Sprinkle with some grated cheese and bake for 45 min. in 200 C temperature.
10. For vegetarian option, omit minced beef. Add more cheese if desired.