

Children's Moussaka

Ingredients:

1/4 aubergine
25 to 30 g lean beef steak (ground or sliced)
1 tablespoon tomato puree
1/2 onion
1/2 tomato
1/4 garlic clove
Some grated cheese
1 potato
100 to 200 ml béchamel sauce
Olive oil
Some homemade meat stock

Preparation:



Preheat your oven to 200 °C.

Chop the onion, slice the aubergine and fry both in oil.

Fry the meat in the same pan.

Season with pepper and add in the tomato puree.

Mix thoroughly.

Wash and slice the tomatoes.

Press a little garlic and mix into the sliced tomatoes.

Wash and peel the potato.

Cut into small pieces and mix in the basil.

Cover the bottom of an ovenproof dish with a layer of potato pieces, top with a layer of aubergine-onion-meat mixture and a final layer of sliced tomatoes. Sprinkle with a little meat stock. Lastly, pour the béchamel sauce over the moussaka, top with grated cheese and bake in your preheated oven at 200° C for around 20 to 25 minutes.