










Recipe Details

Recipe Name : **A-Moussaka With Roasted Aubergines And Ricotta**
Recipe Category:
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Portions : **6**

Weight (Per Portion)

One portion of this dish weighs approximately 463.00 Grams

Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Lamb, mince, raw	450 Gram	
Aubergine	2 Medium	
Oil, olive	2 Tablespoon	
Onions, raw	2 Medium	
Garlic	2 Clove	
Mint, fresh	1 Tablespoon Heaped	
Parsley, raw	1 Tablespoon Heaped	
Cinnamon, ground	1 Teaspoon	
Tomato, puree	2 Tablespoon	
Wine, red	75 Millilitre	 Sulphur Dioxide
Cheese, Ricotta	250 Gram	 Milk
Milk, whole	275 Millilitre	 Milk
Butter, unsalted	25 Gram	 Milk
Bay leaf, dried	1 Unit	
Egg, chicken, battery, whole, raw	1 Large	 Egg
Cheese, Parmesan, grated	1 Tablespoon	 Milk
Salt, sea	2 Pinch	
Pepper, black	2 Pinch	
Flour, wheat, white, plain	25 Gram	 Gluten
Nutmeg, whole	0.25 Unit	

Recipe Alerts

Allergen Warnings:



Gluten



Milk



Egg



Sulphur Dioxide

Recipe Method

1. First of all you need to prepare the aubergines to get rid of their high water content and concentrate their flavour. To do this, remove the stalks and, leaving the skins on, cut them into approximately 1

