



BUSHPIG MOUSSAKA

Prep: 30 Mins
Total: 1 1/2 hours
Serves: 6 ppl

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Ingredients

2 large eggplant, thinly sliced
Olive oil cooking spray
1 tbsp olive oil
1 onion, finely chopped
2 garlic cloves, crushed
800g Aloes Meats Bushpig Mince
1 can crushed tomatoes
1 tsp ground cinnamon
1/2 tsp ground allspice
1/3 cup grated mozzarella

White Sauce:

75g salted butter
1/3 cup plain flour
2 cups milk

Method

1. Heat a large frying pan over medium-high heat. Cook eggplant, in batches until browned. Transfer to a large plate.
2. Cook onion and garlic over medium heat until soft. Add mince. Cook until browned. Add tomatoes, cinnamon and allspice. Bring to the boil. Reduce heat to medium-low. Simmer for 30 minutes.
3. Make your white sauce by melting butter over medium-high heat. Add flour and continue stirring for a minute or so until well combined. Then gradually stir in milk. Bring to the boil. Reduce heat to medium and continue to whisk until smooth and velvety. Remove from heat.
4. Preheat oven to 180°C. Grease an ovenproof dish. Place one-third of the eggplant, slightly overlapping, over base of prepared dish. Spread half the meat sauce over eggplant. Repeat layers, ending with eggplant. Spread white sauce over eggplant your final layer of eggplant. Sprinkle with cheese. Bake for 45 minutes or until golden.
5. Serve with lemon wedges.