



Paul Mathew Vineyards

Moussaka

Pair with Paul Mathew Cabernet Franc

Serves 4 - 6 entree

Ingredients

1 eggplant – sliced 1 inch thick

¼ tspn salt

Bake sliced eggplant for

Greek Tomato Sauce 1 /2 cup

- 1 tbspn olive oil
- 1 onion chopped
- 1 clove garlic minced
- 1 can tomatoes
- 2 tspn oregano
- ½ cup red wine
- ¼ tspn cinnamon

Meat Sauce

1 onion

1 tbspn olive oil

1 lb ground lamb

½ tsp salt

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Cinnamon to taste

1/2 cup grated parmesan

Topping

1/3 cup of butter

¼ cup flour

½ cup milk

½ tspn salt

¼ tspn nutmeg

¼ cup fresh parmesan

3 eggs

Slice eggplant into ¼ inch slices and sprinkle with salt and olive oil. Dribble olive oil on baking sheet and place eggplant slices on. Bake at 425° for 30 minutes turning once during this time. Eggplant should be tender.

Prepare the meat sauce. Heat saucepan at medium, add onion and olive oil, sautee until onions are clear add meat and brown. Add salt and greek tomato sauce. Simmer uncovered for 30 minutes. Set aside

Prepare topping. Melt butter in small frying pan, stir in flour making a roux. Cook for a few moments. Heat milk separately and stir into roux using whisk over low to medium heat until thick.

Stir in nutmeg, salt, and cheese. Stir one cup of the hot sauce into beaten eggs using whisk.

Stir this mixture back into the roux mix and continue stirring over medium until thick and rich.

Construct

Arrange in a casserole dish ½ of eggplant slices top with meat sauce then layer 2nd half of eggplant. Pour topping over entire dish and sprinkle with cheese and bake at 350° for 1 hour.

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