



Making your own moussaka with truffle cheese



Ingredients

- 1 aubergine
- 4 large potatoes
- 1 Henri Willig organic truffle cheese
- 1 onion
- 2 cloves of garlic
- 1 pot of truffle sauce
- 4 tomatoes
- 1 packet of pasta sauce / passata
- 1 diced tomatoes
- 1 pack of minced vegetarian meat
- pinch of Italian herbs
- pinch of paprika

Preparation

Peel the potatoes and cut them into thin slices. Boil or steam these until tender.

Meanwhile cut your onion, garlic, tomato and the aubergine. The aubergine went into the airfryer for 10 minutes at 200 degrees.

Fry the onion and garlic and fry the vegetarian mince until loose. After about 5 minutes, add the pasta sauce, diced tomatoes, paprika powder and the Italian herbs. Now the mince sauce is ready.

Time to fill the oven dishes! Several small dishes were used here, but it can also be done in one large dish.

Start with a layer of potatoes and then a layer of minced meat sauce then a layer of aubergine, now a layer of truffle sauce followed by a layer of tomatoes. Then another layer of potatoes and so on until your bowl is full. Grate the truffle cheese until you have a generous layer on the over dish.

These little dishes went into the oven for 30 minutes at 180 degrees.

Bon appetit!

This delicious recipe was created by Amanda from @the_cooking_mommy