



## **IMAM BAIDI**

Serves 8

### **Aubergine Ingredients:**

8 Aubergines

Olive oil

1 teaspoon dried oregano

Sea salt and black pepper

### **Filling Ingredients:**

4 large white onions, finely sliced

Olive oil

6 cloves of garlic, finely sliced

1 teaspoon granulated sugar

Half teaspoon cumin

Sea salt and black pepper

1 tablespoon tomato paste

400g canned tomatoes

1 tablespoon dried thyme

400g feta

### **Moussaka Preparation**

- Preheat the oven to 180C.
- Half the aubergines and using a sharp knife score a crosshatch pattern into the exposed flesh. Then gently pry the cuts open making sure that they don't break. Drizzle with olive oil and sprinkle lightly with thyme, salt and pepper. Transfer the aubergines to a baking tray and roast for 40 minutes
- Now for the filling; Place a saucepan over a high heat and add some olive oil. Once the temperature is up add the finely sliced onions. Once the onions have softened, add the garlic and allow to cook for two minutes.
- Add the sugar, cumin, salt and pepper to the pan and sauté over a low heat for 15-20 minutes until the onions are nicely caramelised.
- Add the tomato paste to the pan along with the chopped tomatoes and thyme. Mix and simmer for 5 minutes then remove from the heat
- Take the aubergines from the oven and use a spoon to press down the flesh of the aubergine to create little "boat" that can hold the filling

- Divide the filling equally between the aubergines, crumble the feta over the top. Drizzle with a little olive oil and season with salt and pepper then return to the oven and bake for another 15-20 minutes

Καλη σας ορεχι!