

290 Anzac Hwy, Plympton

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## Vegetarian Moussaka

### Moussaka Sauce

1	brown onion (diced)
1/4 bunch	Oregano
1/4 bunch	Thyme
1/4 bunch	Parsley
2	Red chillies
75g	Tomato paste
5	Fresh tomatoes (diced)
250ml	Red wine (the good stuff, don't be cheap!)
1	Roasted capsicum (sliced)
1/2	Lemon zest
2 x 400g tins	Diced tomatoes
1/2 bunch	Basil (chopped)
1/2 bunch	Parsley (chopped)

In a large frying pan, heat olive oil & fry off garlic, oregano, thyme, parsley, chilli & lemon zest until onion is brown.

Add tomato paste and cook for a further 5 minutes. Deglaze with red wine & reduce. Add the fresh & tinned tomatoes, simmer for 2 hours.

Season well, stir through the basil, parsley & roasted capsicum.

### Moussaka

4	clay pots
3 Large	Eggplants
2	Deseree potatoes
250g	Baby spinach
200g	Sliced provolone
100ml	Olive oil
Pinch	Salt & Pepper
1 serve	Moussaka sauce (previous recipe)
1.5 cup	Plain flour
100g	Unsalted butter
1 lemon	Juice

Slice eggplants approx 2cm thick & lightly brush with olive oil. Pre heat a cast iron pan on low heat, lightly season the oiled eggplants and fry off slowly until golden brown. Once cooked, place on kitchen towel to drain.

Thinly slice the potatoes (approx .5 cm thick) and place on an oven tray. Season with salt & pepper & brush with olive oil. Bake at 180 degrees until golden brown. Place on kitchen towel to drain.

Pre heat a large frying pan, melt the butter and add the spinach, season well and allow to wilt.

In each of the clay pots, layer (in this order) potatoes, cheese, eggplant, moussaka sauce & cheese. Repeat until the dish is full, finishing with cheese. Bake at 180 degrees until cheese is golden.

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