



Sounds all posh and expensive, but really it's not.

Ingredients:-

750g/1lb 10½oz Lamb mince (Beef and Pork worked in ours)
1 Onion, finely chopped
2 Garlic cloves, grated
1 tsp dried Oregano
1½ tsp dried Mint
½ Cinnamon stick. grated
1 tbsp plain flour (Gluten free if required)
400g tin chopped Tomatoes
2 tbsp Tomato purée
2 Aubergines, cut into 0.5cm slices
1 tbsp salt, plus extra for seasoning
100ml/3½fl oz olive oil
500g/1lb 2oz Maris Piper Potatoes, peeled and thinly sliced
freshly ground black pepper

For the white sauce:-

Margarine
Flour
Milk
Salt & Pepper
Grated Italian style Cheese

Method:-

- (1) Put the Mince, Onion, Garlic, Oregano, Mint, and Cinnamon in a large heavy-based frying pan and cook over a medium heat for 10 minutes, stirring to break up the meat.
- (2) Stir in the flour and a good pinch of salt and pepper. Add the Tomatoes and Tomato purée and bring to a simmer. Cook for 30 minutes, stirring occasionally, until the mince is tender and the sauce has thickened. Season again if needed and set aside.
- (3) Meanwhile, place the aubergine slices in a colander and sprinkle with a tablespoon of salt. Set aside for 10 minutes.
- (4) Rinse the aubergine slices under cold running water and pat dry with a clean tea towel. Heat 3 tablespoons of the oil in a large heavy-based frying pan and fry the aubergines for 2-3 minutes on each side, adding more oil when necessary. Remove from the pan and set aside to drain on kitchen paper.
- (5) Cook the potatoes in boiling water for 5 minutes, then drain in a colander under running water until cold.
- (6) Preheat the oven to 200C/180C Fan/Gas 6.
- (7) To make the white sauce, melt the butter in a large saucepan and stir in the flour. Cook for a few seconds, then gradually stir in the milk. Add half the Italian style Cheese. Simmer the sauce gently for 4 to 5 minutes, stirring regularly. Season to taste with salt and pepper.
- (8) Remove the saucepan from the heat and allow the sauce to cool. When cooled, stir in the egg.
- (9) Spoon one-third of the meat sauce into a shallow ovenproof dish large enough to hold 2.5 litres. Cover loosely with a third of the potatoes and then a third of the aubergines, just arrange them roughly on top. Repeat the layers twice more, finishing with the aubergines. Pour over the white sauce, making sure it covers everything in a thick, even layer. Sprinkle with the remaining grated Cheese. Bake for 35-45 minutes, or until deep golden-brown and bubbling.