



Moussaka

adapted from Saveur

serves 4

- 14 ozs tomatoes, canned or fresh, peeled
- 2 tablespoons dried currants or raisins
- 1/2 pound ground lamb
- 1/2 teaspoon cayenne
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 2 large cloves garlic, minced
- 1 large sweet onion, finely chopped
- 1/2 cup wine, preferably red
- 3/4 pound eggplant, cut crosswise into 1/4"-thick slices
- 3 tablespoons unsalted butter
- 3 tablespoons flour
- 1 generous cup milk
- 1 bay leaf
- freshly grated nutmeg, to taste
- 1/4 cup plain Greek yogurt
- 1 large egg yolk
- 1/2 cup grated Parmesan

Purée the tomatoes in a blender and set aside. Put currants or raisins into a small bowl and cover with boiling water; let soften for 30 minutes. Drain currants and set aside. Heat 1 tbsp. olive oil in a large heavy saucepan or Dutch oven over medium-high heat. Add the lamb, cayenne, cinnamon, ginger, allspice, and a little sea salt and

pepper and cook, stirring to break up the meat, until browned, about 5 minutes. Transfer lamb to a large strainer set over a bowl and drain; discard any liquid left in the pot. Return pot to the heat and add another glug of olive oil along with the garlic and onions, and cook, stirring occasionally, until soft, about 10 minutes. Add the wine and cook, stirring occasionally, until almost evaporated, 10-15 minutes. Add the pureed tomatoes, currants/raisins and lamb and bring to a boil. Reduce the heat to medium-low and simmer until thickened, about 30 minutes. Remove from the heat and set sauce aside.

Heat about a quarter cup olive oil in a large skillet over medium-high heat. Working in batches, add the eggplant slices and fry, turning occasionally, until tender, about 5 minutes. Transfer eggplant slices to paper towels.

To make the béchamel sauce, melt butter in a medium saucepan over medium heat. Add the flour and cook, whisking constantly, until pale and smooth, about 2 minutes. Whisking constantly, add the milk in a steady stream until incorporated; add the bay leaf and cook, whisking often, until reduced to about 1 cup, 15 minutes or less. Season with salt, pepper and nutmeg, and discard the bay leaf. Let sauce cool for 5 minutes. Meanwhile, in a small bowl, whisk together the yogurt and egg yolk and whisk into sauce until smooth.

Heat oven to 400°. Spread a few spoonfuls of the meat sauce over the bottom of an ovenproof casserole. Lay the eggplant slices on top, season with salt and pepper, and then cover with the rest of the meat sauce. Pour the béchamel over the top of the meat sauce and spread evenly with a rubber spatula. Sprinkle Parmesan evenly over the top and bake until browned and bubbly, 45–50 minutes. Let cool for at least 20 minutes before serving.