



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 method of moussaka with truffle cheese

This simple and delicious recipe for moussaka with truffle cheese is perfect for any occasion. This recipe is ideal for four people and can be on the table in just 45 minutes. A tasty twist on traditional moussaka, combined with the rich flavour of truffle cheese. A real treat for vegetarian lovers, this moussaka can be served as a main course, brunch, lunch or starter. A tasty mix of potatoes, aubergine, vegetarian minced meat and a unique truffle sauce. Making your own moussaka has never been easier and tastier!

Preparation

- 1: Peel and thinly slice the potatoes. Boil or steam these until tender.
- 2: Meanwhile, slice the onion, garlic, tomato and aubergine.
- 3: The aubergine went into the airfryer for 10 minutes at 200 degrees.
- 4: Fry the onion and garlic and fry the veggie mince until loose.
- 5: After about 5 minutes, add the pasta sauce, diced tomatoes, paprika powder and Italian herbs.
- 6: 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 dish is full.
- 7: Grate the truffle cheese until you have a generous layer on the overscale.
- 8: These little dishes went into the oven for 30 minutes at 180 degrees.

Ready to make your own moussaka with truffle cheese?

A delicious moussaka with truffle cheese is a perfect dish for anyone who loves moussaka with a unique twist. Eat well and enjoy every bite of this culinary creation!