



Moussaka Potato Skins

By [Droitwich Mews](#) Head Chef- Tomasz

Ingredients:

4 baking potatoes

1 aubergine

2 tbsp olive oil

1 onion

1 tin of chopped tomatoes

2 cloves of garlic or 1tsp garlic purée

200g of minced lamb

1 tsp cinnamon

50g butter

400ml milk

50g plain flour

Salt & pepper

Method:

1. Roast potatoes for 1.30hrs or till they're soft and ready. Then scoop the inside leaving some potato on the side of the skin.
2. Slice thickly aubergine and toss in olive oil, then roast it for 10 minutes in 180°C.
3. Heat the remaining oil in the pan and add the onion. Fry for 2 minutes then add garlic and fry for another 2 minutes. Add the mince lamb and cinnamon and fry for 20 minutes.
4. Add tinned tomatoes, salt and pepper and cook for another 10 minutes.
5. Cook the bechamel sauce. Melt butter, add flour and stir cooking for 1 minute than gradually add the milk. Cook slowly till thick and bubbling. Add seasoning.
6. Arrange the meat filling inside the potato skin, then add the slice of aubergine on top and finish with the layer of bechamel sauce.
7. Cook for 10 minutes in 180cm or till top get a nice, caramelised colour.