

# Moussaka with Turkey meatballs



45 min. + oven: ± 25 min.



10 persons



## Ingrediënten

- 1.5 kg Turkey meatballs
- 250 g onion
- 250 g carrots
- 150 g celery
- Dash of olive oil
- 2 cloves garlic
- Dash of white wine
- A few sprigs oregano
- 1 sprig rosemary
- 100 g Tomato puree
- 1 l peeled tomatoes cut into pieces
- 1.5 kg potatoes
- 1 l milk
- 50 g butter
- 60 g flour
- 2 aubergines
- 250 g sheep's cheese
- Pepper & salt
- Nutmeg

## Bereiding

Clean the onion, carrots and celery. Cut the vegetables into fine brunoise pieces and sauté them lightly in a dash of olive oil.

Finely chop the garlic, add it to the vegetables and quench with a dash of white wine.

Add the rosemary, oregano, tomato puree and peeled tomatoes. Let this all simmer for about 15 min. Season with pepper and salt.

Peel the potatoes and cut them into slices 1 cm thick. Poach them for ± 4 min. in salted water. Remove the potatoes from the water and drain them.

Melt the butter (50 g) and add the flour (60 g). Let it draw together well and add the milk to it little by little. Let this simmer for a while, and season with nutmeg, pepper and salt.

Cut the aubergines into slices, season them and fry them briefly on both sides in a pan with olive oil.

Take an ovenproof dish and coat the bottom with a layer of bechamel.

Then place the potato slices on top of it and arrange the Turkey meatballs on top of the potatoes.

Cover with a layer of the tomato sauce.  
Then put on another layer of potatoes and cover with bechamel.  
Place the fried aubergines on the bechamel and sprinkle with sheep's cheese.

Cook the dish in an oven at 180°C for ± 25 min.

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