

# EGGPLANT LASAGNA TIMBALLO





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Preparation time: 15 minutes

Cooking time: 1 hour 20 minutes

Serves: 8-10

Difficulty: ★★★

2 medium eggplants	2 Tbsp unsalted butter
½ cup extra virgin olive oil	2 Tbsp plain flour
1 brown onion, minced	2 cups hot milk
4 cloves garlic, minced	½ tsp ground nutmeg
500g beef mince	1 cup finely grated Parmesan
2 tsp dried Italian herbs	4 sheets instant lasagna
2 Tbsp tomato paste	2 cups tomato passata
2 cups beef stock	2 cup grated mozzarella
sea salt flakes and freshly-ground black pepper	pesto, crusty bread and salad, to serve

**1 Preheat** oven to 160 C. Slice the eggplant finely, then fry in 2 Tbsp extra virgin olive oil in a large pan over a high heat until lightly browned.

**2 Sauté** the onion and garlic in olive oil for 3 minutes, until just softened, then add the mince and dried herbs, cooking until well browned. Mix in the tomato paste and stock, then simmer until all the liquid has evaporated. Season with salt and pepper.

**3 Cook** the butter and flour in a medium saucepan over a moderate heat for 2 minutes, until a sandy mix forms. Whisk in the milk and nutmeg, simmering until thickened, then season with salt. Fold in the Parmesan.

**4 Line** the sides and base of a buttered 22cm cake tin, then arrange the eggplants slices on all sides. Add layers of white sauce, meat sauce, passata and lasagna sheets, repeating until the tin is filled. Cover with foil and bake for 1 hour. Cool slightly, then invert to serve with pesto, crusty bread and salad.

